

# THE JOLLY BOTANIST

## **CHARCUTERIE BOARD** 18'

Selection of cured meats, freshly baked breads and marinated olives

## **SEAFOOD BOARD** 18'

Hot smoked salmon, oysters, langoustines, chili & lime prawn skewers, crostini's, tartare & aioli

## **MEZZE BOARD** 15'

Olives, sun blushed tomatoes, fresh fruits, cheese & hummus

## **CHIPS N' DIPS** 10'

Classic corn chips, guacamole, beef chili & house salsa dips

## **STARTERS**

**SOUP OF THE DAY** Bread & butter 4'

**HAGGIS SCOTCH EGG** Homemade ketchup 5'

**ARANCINI** Sun blushed tomato tapenade 5'

**SEABASS** Stuffed courgette, cherry tomato & basil oil 8'

**BAKED FIGS** Blue cheese, walnuts & balsamic reduction 6'

**PIGEON BREAST** Black pudding, beetroot & blackberry, lemon oil 8'

## **MAINS**

**THE BOTANIST BURGER** Beef, halloumi, smashed avocado, horseradish slaw & fries 12'

**SWEET POTATO BURGER** Chili, coriander, red onion, sweetcorn & chickpea horseradish slaw & fries 12'

**JOLLY PIE OF THE DAY** Seasonal vegetables & hand-cut chips 14'

**PECULIAR IPA BATTERED FISH & CHIPS** Minted peas & tartare sauce 13'

**FILLET STEAK SANDWICH** Red onion chutney, peppercorn sauce, hand cut chips 14'

**CAULIFLOWER DAHL** Toasted pitta 10'

**MOULES-FRITES** White wine sauce & fries 12'

**HOT-SMOKED SALMON SALAD** Apple, walnut, grapes, chive & honey mustard dressing 12'

**LINGUINE** Shaved asparagus, broad beans, pea puree & basil 12'

**PAN FRIED HALIBUT** Crushed potatoes & spinach, white wine sauce & crispy pancetta 16'

**GUINNESS-BRAISED LAMB SHANK** Celeriac mash & parsnip crisps 17'

**8OZ SIRLOIN STEAK** Hand cut chips, roasted tomato, salad & pepper sauce 22'