
DF Dairy Free **VG** Vegan **V** Vegetarian

If you have any special dietary requirements, please request our allergen information.
A non gluten menu is also available upon request.

N I B B L E S

Baked kale crisps with apple cider vinegar and sea salt 2.50 DF / VG	Charred edamame beans with chilli, garlic and sesame oil 3.95 DF / VG	Salt and pepper pork crackling served with smoky apple ketchup 3.95 DF
Salt and pepper onion petals with crème fraîche 3.95 V	Nocellara olives marinated in smoked paprika and garlic 3.25 DF / VG	Sticky honey and sesame Cumberland chipolatas served with Tribal Ale mustard 4.50 DF
Mini ‘nduja spiced sausage rolls 3.95	Activated charcoal flatbread topped with whipped garlic goat’s cheese and romesco sauce 4.50	

S T A R T E R S

Creamy garlic mushrooms served with a mini Hovis loaf 5.50 V	Cumberland Scotch egg with homemade piccalilli 5.95	Courgette, kale and potato soup served with a mini Hovis loaf 4.25 DF / VG
Curried houmous with spiced onions, grilled flatbread and crudités 4.95 DF / VG	Crispy calamari with fajita salt, guacamole, toasted sweetcorn and tomato salsa 6.95	Rotisserie chicken wings coated in our Scotch bonnet hot sauce and served with blue cheese dip 6.75
	Tempura-fried cauliflower, tenderstem broccoli and kale Manchurian with sweet and sour sesame dipping sauce 5.50 DF / VG	

T O S H A R E

Whole Camembert baked in garlic and rosemary sourdough
with Braeburn apple and smoky apple ketchup
12.95

THE BOTANIST DELI BOARD

11.50

*Select four items from any of the categories below; all served with jalapeño and cheddar bloomer bread.
Add an extra item for 3.25 each.*

CHILLED FAVOURITES

Smoky Nocellara olives **DF / VG**
Buttermilk coleslaw **V**
Curried houmous with spiced onions **DF / VG**
Spring green salad **DF / VG**
Roast sweet potato quinoa
Coronation chicken
Saffron and almond Israeli couscous **DF / VG**

MEAT & FISH

Mini 'nduja spiced sausage rolls
Smoked mackerel pâté
Prosciutto **DF**
Homemade Scotch egg
Pork pie with homemade piccalilli
Salt brisket of beef with gherkin

HOT POTS

Crispy chicken fillets
with Scotch bonnet hot sauce
Shorrocks Lancashire cheese and onion spring roll
Salt and pepper whitebait
Shorrocks Lancashire macaroni cheese
with 'nduja sausage
Polenta and halloumi chips with harissa jam
Roast chorizo with tomato, shallots,
rosemary and red wine **DF**

CHEESE

Shorrocks 2 year aged Lancashire
Long Clawson Stilton **V**
Camembert stuffed with sun-dried tomatoes
Red Storm vintage Red Leicester **V**

ACTIVATED CHARCOAL FLATBREADS

*A lunchtime speciality, served until 4pm, Monday – Friday.
Add properly seasoned chips for 2.00 or sweet potato fries for 3.00*

**Rotisserie chicken and
spicy 'nduja sausage**
with rocket and walnut pesto
9.50 **DF**

**Houmous, roast sweet potato
and sun-dried tomato**
with charred baby gem
8.50 **DF / VG**

**Beetroot and feta purée,
roast peppers and crumbled feta**
with fresh rocket
8.50 **V**

**Rotisserie chicken, smoked
bacon and Camembert**
with fig chutney
8.95

**BBQ pulled pork
and red onion**
with buttermilk coleslaw
8.95

SALADS

Salt and pepper crispy beef
with spiralised vegetables,
soya beans, cucumber
and sesame seeds **DF**

Small 6.50 Large 10.95

**Chargrilled
romesco chicken**
with spring green salad,
goat's cheese and balsamic

Small 6.50 Large 10.95

Pan-fried garlic prawns
with kale, sugar snap peas,
crushed peanuts and a
coriander and mint yoghurt

Small 6.95 Large 11.95

**Roast sweet potato
quinoa salad**
with grilled tenderstem
broccoli, harissa-spiced
aubergine and a lemon
tahini dressing **DF / VG**

Small 5.95 Large 9.95

M A I N S

Flat iron steak sandwich with whipped garlic goat's cheese, fried onions, properly seasoned chips and rotisserie gravy 11.95	Pan-fried seabass fillets served with roast sweet potato quinoa, tenderstem broccoli and dressed with citrus and pomegranate dressing 14.95 DF	Harissa aubergine steak served with saffron and almond Israeli couscous, grilled baby gem and tahini dressing 9.50 DF / VG
Paella with chicken thighs, king prawn and chorizo 12.50 DF	Slow-cooked sesame and tomato pork served with properly seasoned chips 10.95	Malaysian vegetable curry served with coconut rice 9.95 DF / VG
Tribal Ale battered fish and chips served with mushy peas and tartare sauce 13.50	Pork schnitzel served with Shorrocks Lancashire macaroni cheese with spicy 'nduja sausage, rocket and sun-dried tomato salad 12.50	<i>Add chicken 2.00 DF</i> <i>Add prawns 3.00 DF</i>

F R O M T H E R O T I S S E R I E

Red Tractor-assured half chicken
marinated in smoked cajun spices,
served with Scotch bonnet hot sauce
and properly seasoned chips
11.50

O U R F A M O U S
H A N G I N G K E B A B S ™

Tandoori cod and king prawn
sopped with mango chutney, served
with mint yoghurt and coconut rice
12.95

Lamb kofta
served with harissa jam
and properly seasoned chips
12.95 DF

*The following kebabs are sopped
with sweet chilli and ginger*

Chicken
served with properly seasoned
chips and garlic butter
11.95

Salt and pepper pork belly
served with properly seasoned chips
12.95 DF

Halloumi and falafel
served with saffron and almond
Israeli couscous and garlic butter
10.95

F R O M T H E G R I L L

10oz sirloin steak
marinated in honey, soy and black
pepper, served with properly seasoned
chips and buttermilk coleslaw
17.95

10oz garlic and rosemary rump steak
served on a salad of sun-dried tomato, fresh
rocket, balsamic and shaved Grana Padano
13.95

B U R G E R S

Beef burger
with tomato and shallot dressing, served
with vine tomato, red onion and rocket
10.95 DF

Crispy chicken burger
with katsu curry sauce, served with
cucumber, red onion and a roasted chilli
10.95

Falafel burger
with spiced onions, harissa jam, vine
tomato, rocket and tahini dressing
10.95 DF / VG

Add a topping +1.25 each
Smoked bacon, Shorrocks Lancashire cheese,
Long Clawson Stilton, fried onions, buttermilk
coleslaw or spicy 'nduja sausage

PIES

Chicken, ham and leek pie
served with rotisserie gravy,
mushy peas and spring onion mash
or properly seasoned chips
11.75

Butternut squash, goat's
cheese and mushroom pie
served with homemade vegetable
gravy, mushy peas and spring onion
mash *or* properly seasoned chips
11.75 V

Steak and ale pie
served with rotisserie gravy,
mushy peas and spring onion mash
or properly seasoned chips
11.95

SIDES

Properly seasoned chips
3.25 DF / VG

Spring green vegetable salad
3.50 DF / VG

Rotisserie gravy
1.25

Buttermilk coleslaw
2.95

Salt and pepper chips
4.25

Sun-dried tomato
and rocket salad
with balsamic and shaved grana padano
3.50

Roast tiny tot potatoes
with garlic, rosemary and sea salt
3.25 DF / VG

Sautéed spring green vegetables
3.50 DF / VG

Sweet potato fries
with fajita salt
4.25 VG

Spring onion mash
topped with Shorrocks
Lancashire grilled cheese
3.75

DESSERTS

Baked chocolate
chip cookie dough
with salted caramel ice
cream and toffee sauce
5.95

Homemade banana doughnuts
with salted caramel sauce
and peanut milkshake
5.75 DF / VG

Bitter chocolate and
roasted pineapple pot
with raspberry sorbet
5.75 DF / VG

Sticky toffee pudding
with vanilla ice cream
5.75

Ice cream selection
4.50

Peanut and chocolate
brownie cake
with salted caramel
and vanilla ice cream
6.95

Melted garlic cheese pot
with charcoal croutes
and Braeburn apple
6.95

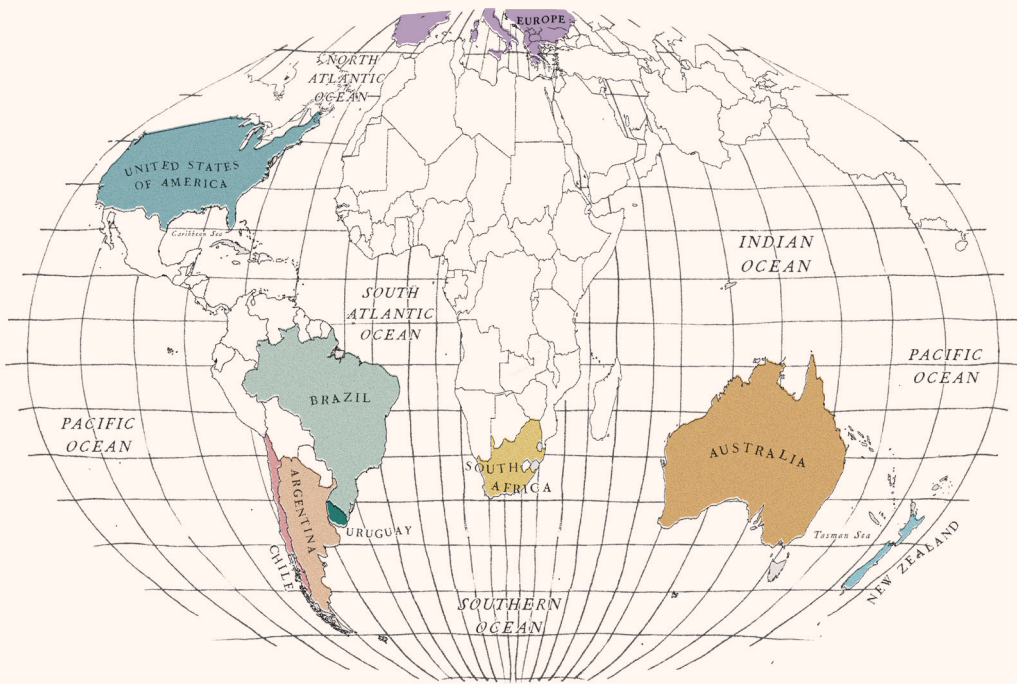
TO SHARE

Chocolate fondue
with brownies, strawberries, honeycomb, toasted
marshmallows, coconut balls and krispie squares
8.50

A discretionary 10% service will be charged to parties of 6 or more. All gratuities & service charges go to the team that prepare and serve your meal and drinks, excluding all management. All prices include VAT at the current rate. Cheese may not be made with vegetable rennet. Allergen information is available upon request. All weights stated are prior to cooking.

THE NEW WORLD WINE LIST

For centuries, in the far and wide corners of the globe, pioneering winemakers have set out to craft brave and adventurous wines with a taste of their homeland. These New World wines have been carefully paired with respected classics from the Old World wine continent, in a showcase for you to explore. Let the journey begin...



RED		Glass 175ml	Glass 250ml	Bottle 750ml
ZINFANDEL	<i>The Bulletin, California, USA</i> ●	4.50	6.25	17.50
MERLOT	<i>Montes, Colchagua, Chile</i> ●	5.50	7.25	19.95
SHIRAZ	<i>Circa, New South Wales, Australia</i> ●	5.95	7.95	22.95
PINOT NOIR	<i>Little Eden Wine Co., Murray Darling, Australia</i> ●	6.50	8.50	24.95
MALBEC	<i>'1300' Andeluna, Mendoza, Argentina</i> ●	7.25	9.75	27.95
TEMPRANILLO	<i>Willunga 100, McLaren Vale, Australia</i> ●	7.50	9.95	29.95
SHIRAZ MATARO	<i>'Naked on Rollerskates', Some Young Punks, McLaren Vale, Australia</i> ●			35.00
RIOJA RESERVA	<i>'Mayor de Ondarre', Rioja, Spain</i> ●			36.00
PINOT NOIR	<i>'Devil's Staircase' Rockburn, Central Otago, New Zealand</i> ●			38.00
GRAVES	<i>Chateau Mouras, Bordeaux, France</i> ●			40.00
CHIANTI CLASSICO	<i>Fontodi, Tuscany, Italy</i> ●			44.00
CHATEAUNEUF-DU-PAPE	<i>'Les Cailloux' Andre Brunel, Rhone, France</i> ●			59.00

W H I T E	Glass 175ml	Glass 250ml	Bottle 750ml
CHENIN BLANC <i>Hazy View, Western Cape, South Africa</i> ●	4.50	6.25	17.50
SAUVIGNON BLANC <i>‘Vellas’ Tierra Antica, Valle Central, Chile</i> ●	5.50	7.25	19.95
TORRONTES RIESLING <i>Amalaya, Salta, Argentina</i> ●	5.95	7.95	22.95
PINOT GRIGIO RIESLING <i>‘Alisios’ Seival Estate, Campanha, Brazil</i> ●	6.50	8.50	24.95
SAUVIGNON BLANC <i>Satellite, Marlborough, New Zealand</i> ●	7.25	9.75	27.95
PINOT GRIGIO <i>‘Billi Billi’ Mount Langi Ghiran, Victoria, Australia</i> ●	7.50	9.95	29.95
ALBARINO <i>Bodegas Garzon, Maldonado, Uruguay</i> ●			33.00
PINOT GRIGIO <i>‘Borgo dei Vassalli’ Lorenzon, Friuli, Italy</i> ●			35.00
GAVI DI GAVI <i>Reserva ‘Volo’ Morgassi, Piemonte, Italy</i> ●			38.00
SAUVIGNON BLANC <i>Ata Rangi, Martinborough, New Zealand</i> ●			40.00

R O S É	Glass 175ml	Glass 250ml	Bottle 750ml
WHITE ZINFANDEL ROSÉ <i>The Bulletin, California, USA</i> ●	4.75	6.50	17.95
PINOT GRIS ROSÉ <i>Saint Clair, Marlborough, New Zealand</i> ●	6.75	8.95	25.95
PROVENCE ROSÉ <i>Chateau Beaulieu, Provence, France</i> ●			27.95

S P A R K L I N G	Glass 250ml	Bottle 750ml
PROSECCO, SACCHETTO <i>Veneto, Italy</i> ●	5.75	27.50
SPARKLING CHARDONNAY <i>‘Crooked Mick’ The Spee’Wah, Murray Darling, Australia</i> ●		32.00
ENGLISH SPARKLING BRUT ROSÉ <i>Hush Heath ‘1503’, Kent, UK</i> ●	7.50	39.00
BLANC DE BLANC <i>Huia, Marlborough, New Zealand</i> ●		45.00
MOET & CHANDON BRUT <i>Champagne, France</i> ●	9.50	52.00
VEUVE CLICQUOT YELLOW LABEL <i>Champagne, France</i> ●		65.00
LAURENT PERRIER BRUT ROSÉ <i>Champagne, France</i> ●		75.00
DOM PERIGNON <i>Champagne, France</i> ●		135.00

All wines served by the glass are available in 125ml measures. VAT charged at current rate. Unless stated, vintages are current global market availability and are available on request.