

THE SCENTED BOTANIST

WINTER LUNCH

To Start

Marinated Olives

marinated mixed pitted olives £3 *V, GF*

Homemade Flatbread, Beetroot Hummus,
olive oil & balsamic dip

great with olives as a sharing starter £4.50 *Vg*

Autumnal Soup of the Day

organic bread, sea salted butter £7 *Vg, GFO*

Mains

Wild Mushroom Arancini, roasted Garlic Aioli

oyster mushrooms, chive oil £12 *V*

King Prawn Linguine

lime, chilli & garlic £14

Moroccan Spiced Autumn Squash & Chickpea Filo Croustade

pomegranate molasses & toasted almonds £13 *Vg*

Warm Poached Egg Rocket Salad

frazzled chorizo, wood roasted peppers & olives £15 *GFO*



KEYNESTON
MILL

... pto ...

THE SCENTED BOTANIST

WINTER *LUNCH* *contin ...*

Double Baked Goats' Cheese Sou e
red onion jam, chive oil £12 *Vg*

Dorset Coastal Cheddar Rarebit
botanist salad, spiced tomato chutney £11 *Vg*

Wild Boar, Leek & Apple Sausage Roll
fennel & celeriac slaw, botanist salad £12

Sides

Botanist Side Salad
side salad with edible flowers £3.50 *V, GF*

Hedgehog Bakery Organic Bread
sea salted butter £3 *GFO, Vg, V option available*

Miso Roasted Autumn Squash & Carrots
sesame seeds £4 *V, GF*

Vg: vegetarian V: vegan GF: gluten free
GFO: can be made gluten free, please request when ordering