

THE SCENTED BOTANIST

SPRING LUNCH MENU

Please advise staff of any allergies at the time of placing your order

To Start

Marinated Olives

mixed pitted olives £3.25 *V, GF*

Homemade Flatbread, Red pepper hummus,

olive oil, dukkah £4.75 *Vg*

Spring Soup of the Day

Hedgehog Bakery organic bread, sea salted butter £7.50 *Vg, GFO, V option*

Mains

Beetroot Falafel, Red pepper Hummus

Roasted courgettes, Pomegranate molasses £12.50 *V, GF*

Salmon & Prawn Strudel

Wild garlic aioli £14

Bresaola

Buffalo Mozzarella, Rocket, balsamic onions £15 *GF*

Spring Asparagus Nicoise Salad, Miso mayonnaise

(Asparagus, jersey royals, egg, beans, olives, tomatoes, botanist salad)

£15 *Vg, GF*

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SPRING LUNCH contin ...

Double Baked Goats' Cheese Souffle

Nasturtium pesto £12 *Vg*

Dorset Coastal Cheddar Rarebit

on Organic bread, botanist salad, spiced tomato chutney £12 *Vg, GFO*

Wild Boar, Leek & Apple Sausage Roll

Spiced coleslaw, botanist salad £12.50

Scented Botanist Coastal Cheddar Ploughman's

Spiced coleslaw, botanist salad, organic bread, onion chutney, pickled onions
£13.50 *Vg, GFO*

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*

Grilled Spring Asparagus

Parmesan £5 *GF*

*Vg: vegetarian, V: vegan, GF: gluten free, V option / GFO: can be made
gluten free or Vegan, please request when ordering*