



THE BOTANIST
ON THE GREEN

STARTERS

Freshly made soup of the day, ask your waiter for today's fresh soup (v)	£ 4.50
Chicken liver terrine, served with grilled bread & mango chutney	£ 4.95
Roasted sweet potato, courgette and marinated pepper stack with fried halloumi & pesto (v)	£ 5.15
Buffalo mozzarella, beef tomato & mixed leaf salad with French dressing (v)	£ 5.15
Smoked salmon with English asparagus & hollandaise sauce	£ 5.25
Thai salmon fishcake with an Asian salad & sweet chilli sauce	£ 5.75
Deep fried spicy squid rings with rocket & a sweet chilli sauce	£ 5.75
Warm salad of chicken, bacon & avocado with mixed leaves	£ 5.75

CLASSICS

Vegetarian sharing platter: Guacamole, grilled halloumi, humous, marinated Greek feta cheese, babaganoush, artichoke heart, olives & grilled Turkish bread	£ 9.45
Meat sharing platter: Guacamole, grilled halloumi, humous, marinated Greek feta cheese, babaganoush, chorizo stick, artichoke heart, olives, Italian salami, sliced Parma ham, chicken liver terrine & grilled Turkish bread	£10.95
Nachos with tomato sauce, guacamole, sour cream & melted cheddar cheese (v)	£ 6.75
Chicken breast fillet Caesar salad, with crispy bacon, croutons, guacamole & parmesan shaves with a Caesar dressing <i>*contains anchovies*</i>	£ 7.25
Steamed mussels in a creamed white wine sauce with coriander & red chilli, served with French fries	£ 7.95
Roasted Cumberland sausages with creamed mash potato, green beans & baby onion gravy	£ 8.75
Deep fried beer battered cod fillet with mixed salad, French fries & tartare sauce	£ 8.75
Home made beef burger topped with melted cheddar cheese, wrapped in a tortilla, served with mixed salad leaves & French fries	£ 9.95

We have side orders, breads etc, please ask your waiter if you would like any

GASTRO

Panzanella salad (pequillo peppers, olives, diced bread, plum tomatoes, capers, baby spinach & red onion) with char grilled halloumi cheese & a balsamic dressing (v)	£ 9.25
Lemon risotto with button mushroom, spinach, asparagus, parmesan & wild rocket (v)	£ 9.95
Seafood linguini with mussels, tiger prawns & squid in a cream & white wine sauce	£10.25
Baked chicken breast supreme, served with sweet potato & red pepper hash, green beans & red wine jus	£12.95
Pan fried sea bass fillet served with parsley cous cous & mango salsa	£13.25
Char grilled tuna steak with salad niçoise of soft boiled egg, red onion, green beans, black olives new potatoes, cherry tomato & a salsa verde	£13.35
Grilled lamb steak with parsnip mash, mange tout, mint sauce & a red wine jus	£14.25
9oz* Sirloin steak char grilled to your liking, with sautéed potato & red onion, field mushroom, slow roasted tomato, mixed salad leaves & chilli butter <i>*approximate weight prior to cooking*</i>	£16.25

PUDDINGS

Room left for pudding? Please ask for our delicious pudding, coffee, liqueur & pudding wines menu!

A discretionary 10% service charge will be applied to parties of 10 or over.

All of our dishes are prepared fresh to order, please allow 20 minutes, more at peak times.

If you feel you have waited too long, please let us know!

Want to book a party, we can cater for all types of events, please ask to speak to the manager.

For the comfort of all our guests, we request that pipes and cigars are smoked in the garden.

The Botanist on the Green 3-5 Kew Green TW9 3AA 0208 9484838 enquiries@thebotanistonthegreen.com