

## **Starters**

Hand Picked Kew Wild Garlic and Nettle Soup  
£6.50

Grilled Asparagus  
soft poached egg, balsamic and aged parmesan  
£8.5

Potted Ham Hock  
baby leaf salad and sourdough toast  
£7.50

“Salt and Fire” Mackerel  
grilled baby artichoke and pea shoots  
£8.5

## **Mains**

10 Hour Slow Braised Feather Blade of British Beef  
mustard & leek mash, spring greens and rich jus  
£14.50

Pan Fried Sea Bass  
mixed grain tabbouleh and roast gem lettuce heart  
£16.50

Botanical Garden Salad  
Heritage radish, elderflower and lime dressing  
£12.50

## **Sides**

Sautéed herb potatoes, spring greens, leaf salad  
£3.95

## **Desserts**

Flourless Chocolate, Coconut and Orange Brownie

ice cream

£6.50

Ice Cream and Sorbet

shortbread biscuit

2 scoops £4.50

3 scoops £6.50

Cheese Board

Oxford Blue, Tunworth and Oakwood Smoked Cheddar

apple chutney, celery, grapes and crackers

£8.50

## **The Botanical Tea Selection**

Elderflower Darjeeling, The Full English, All Day Decaf, The Mighty Assam, Earl Grey,

Jasmine Pearls, Just Camomile, Red Bush Caramel Velvet, Passionfruit Ceylon,

Thoroughly Minted, Apple and Elderflower, Green Tea

£3.75

## **Sparkling By The Glass**

Prosecco Spumante Colli Trevigiani,

£7.00

Wiston Brut NV West Sussex, England

£10

Laurent Perrier Brut

£11.75

## **Brunch**

Mixed Berry Granola  
yoghurt and raspberry coulis  
£5.00

Pastries  
£2.50

Egg Rougaille  
spiced tomato and toasted loaf  
£7.50

Eggs Benedict  
hollandaise  
£9

Eggs Royal  
dill hollandaise  
£9.50

Eggs Florentine  
Béarnaise  
£8.50

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