BOTANICA BRUNCH MENU

Served until 11.30am

BRUNCH

POACHED EGGS ON TOAST
Two poached eggs, toasted multigrain seeded farmhouse — 6

SMASHED AVOCADO & POACHED EGGS
on toasted sourdough
w/ smoked streaky — 8.5
w/ smoked salmon — 9
w/ halloumi & garlic & thyme roasted field mushroom (V) — 8.5

'BENNYS'
Poached eggs, hollandaise on toasted multigrain seeded farmhouse
w/ smoked streaky — 8
w/ smoked salmon, asparagus — 9.5
w/ pulled pork, tomato sauce, crispy onions, sriracha — 9

BUTTERMILK PANCAKE STACK
w/ smoked streaky, maple syrup — 7
w/ banana, blueberries, strawberries, milk chocolate sauce — 7.5

'SHROOMS & ALL' (Ve)
Garlic & thyme roasted field mushrooms,
sautéed spinach, hummus on toasted multigrain seeded farmhouse — 7

SPANISH EGGS (stone baked in our pizza oven)
Chorizo, new potato, tomato sauce, spinach,
Two eggs, toasted multigrain seeded farmhouse — 7.5

AVOCADO TOAST (V)
Smashed avocado, crumbled feta, pomegranate seeds
On toasted multigrain seeded farmhouse — 7

'TRIPLE B'S' (botanica brunch buns) in toasted brioche buns
w/ sausage pattie, egg scramble, monterey jack cheese — 6
w/ smoked streaky, egg scramble, monterey jack cheese — 6
w/ halloumi, smashed avocado (v) — 5.5
w/ garlic & thyme roasted field mushroom, egg scramble (v) — 5

GREEK YOGURT
0% greek yogurt, mixed berry compote, granola,
toasted flaked almonds, grated coconut, honey — 5.5

FRENCH TOAST (V)
Brioche, blueberries, strawberries, clotted cream,
Toasted flaked almonds, honey — 7.5

AÇAI BOWL (Ve)
Mixed berry compote, banana, blueberries,
strawberries, granola, grated coconut, chai seeds — 7

BRUNCH SIDES

Smoked streaky	2	Smashed avocado	2
Chorizo	2	Smoked salmon	3
Halloumi	2	Garlic & thyme roasted field mushroom	2

BRUNCH LIGHT BITES

2 crumpets	2.5	Toasted tea cake	2.5
2 'cheesy' crumpets	3	Toast, strawberry jam or marmalade	2.5

DRINKS

COFFEE

Espresso	single	2	double	2.5
americano	regular	2.5	large	3
cappuccino	regular	3	large	3.5
latte	regular	3	large	3.5
flat white	regular	3	large	3.5
mocha	regular	3.5	large	4
hot chocolate	regular	3	large	3.5
botanica hot chocolate (cream, marshmallows, chocolate dust)				4.5

decaf coffee available for all of the above
Non dairy alternatives - oat, coconut, almond, soya (add 40p)

TEAS

Breakfast	2.5	Camomile	2.5
Decaf	2.5	Green tea	2.5
Earl grey	2.5	Fruit tea	2.5

SOFT DRINKS

Frobishers fresh juices 250ml — 3
Apple
Orange

Green bottle elderflower 275ml — 2.5

Fentimans 275ml bottle — 2.5
Ginger beer
Victorian lemonade
Rose lemonade
Dandelion & burdock

Purdeys 330ml bottle — 3.5

Harrogate water 330ml bottle — 1.5
Still
Sparkling

Draught — 2.5
Pepsi max
Diet pepsi
R whites lemonade

Capri sun 200ml — 1.5
Orange
Blackcurrant

San Pellegrino 330ml can — 2.5
Pomegranate & orange
Orange
Lemon
Blood orange

Appletiser 275ml bottle — 3

ALCOHOL & FIZZ

The brunch punch — 7
prosecco, fresh orange, strawberry

Bloody mary — 7
Abosult vodka, tomato juice, lemon slices, celery, tobasco sauce, worcester sauce, cracked black pepper

Botanica fizz — 7
prosecco, blueberries, pomegranate

GRAND CAFE
BOTANICA
KIRKBY LONSDALE

BOTANICA DAYTIME MENU

Served from 12 noon

'START AS YOU MEAN TO GO ON'

NIBBLES & SHARERS

HOUSE MARINATED OLIVES (Ve) 4

HUMMUS & PITA (V)
Warm pita, hummus, peri peri oil 5

RAITA (V)
Sliced cucumber, warm pita, carrot sticks 4

HOME BAKED BREAD BOARD (V)
Mixed baked breads, pesto oil, sea salt butter,
olive oil & balsamic glaze 5

BRUSCHETTA (V)
Heirloom tomatoes, red onion, pesto, garlic,
olive oil, parmesan shavings 5

'CHIPS & DIPS' (V)
Corn tortilla chips, tomato salsa, guacamole 5.5

TAPAS, CICCHETTI & SMALL PLATES

SALT & CHILLI KALE (Ve)
Rock sea salt, chilli flakes 4.5

TEMPURA KING PRAWNS
Chipotle mayo, sesame seeds 9

CHILLI & GARLIC CALAMARI
Sweet chilli dip 7.5

'MINI MAC' SLIDERS
House made beef patty, monterey jack cheese,
pickles, mac sauce 6.5

'BFC' SLIDERS
Buttermilk fried chicken tenders, baby gem,
pickles, chipotle mayo 6.5

HALLOUMI FINGERS (V)
Yogurt & mint dressing, pomegranate 6.5

TOSTADO
Shredded lettuce, pickled veg, pico de gallo
w/ BBQ pulled pork, sour cream 8
w/ cajun king prawns, sriracha mayo 9
w/ teriyaki tuna poke 9.5

SALT & CHILLI
Scallion, chilli, sesame, sweet chilli, peanut sauce
w/ chicken 7.5
w/ tofu (Ve) 7
w/ roasted cauliflower (Ve) 6.5

BAKED CAMEMBERT (V)
Home baked bread, caramelised red onion, tomato chutney 7.5

SANDWICHES

FRENCH DIP
Shaved roasted beef, cheddar cheese, caramelised red onion,
mustard mayo on a sub roll, jug of beef dipping gravy 9

ITALIAN STALLION
Chorizo, salami, smoked cheese, sun blush tomato,
chipotle mayo on toasted ciabatta 8.5

'CHICKEN PARM' SUB
Grilled chicken breast, shredded mozzarella,
vine tomato, pesto on toasted sub roll 8.5

'NO CHICKEN' PARM (V)
Shredded mozzarella, vine tomato, pesto on toasted ciabatta 7

THAI PEANUT SUB (Ve)
Cucumber, carrot, pickled veg, baby gem,
peanut satay sauce, coriander 7

ANYBODY GOT ANY SALMON?
Smoked salmon, dill cream cheese, capers, lemon, served open 9

BOTANICA 'MEAT ME IN THE' CLUB
Grilled chicken breast, smoked streaky,
chorizo, mixed leaf, vine tomato, mayo 9.5

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
Home baked bread, sea salt butter 7

PEA & CIDER SOUP (V)
Home baked bread, sea salt butter 6

'GO GREEK' (V)
House marinated olives, cucumber, heirloom tomatoes,
red onion, feta, baby gem, pesto dressing 9

BAKED GOATS CHEESE (V)
Cucumber, heirloom tomato, caramelised red onion, roasted
walnuts, baby leaf, pesto dressing, balsamic glaze 10.5

BUDDHA BOWL (Ve)
Hummus, quinoa, roasted cauliflower,
smashed avocado, carrot, heirloom tomatoes,
pomegranate seeds, citrus dressing 10.5

TUNA POKE BOWL
Teriyaki marinated raw sashimi tuna, sticky white rice,
grated carrot, mango salsa, edamame beans,
smashed avocado, crispy kale, sesame seeds 13.5

THE GRAIN BOWL (V)
Quinoa, lemon & thyme cous cous, hummus, heirloom tomatoes
sunflower seeds, crispy kale, toasted flaked almonds,
pomegranate seeds, citrus dressing 10.5

SMOKED CHICKEN & MANGO
Smoked grilled chicken breast, mango salsa,
smashed avocado, toasted flaked almonds,
baby leaf, chipotle mayo 12

THE MAIN EVENT

GOOD OLD 'FISH & CHIPS'
Triple cooked chips, garden peas, tartar sauce 14

TACOS
cabbage mix, pickled veg, pico de gallo
w/ buttermilk chicken tenders, chipotle mayo 14
w/ cajun king prawns, guacamole 15
w/ BBQ pulled pork, sour cream 14
W/ battered haddock goujons, gherkin gel 14

CONNECTICUT LOBSTER ROLL
Butter poached lobster, garlic & parsley butter,
Brioche roll, cajun slaw & cajun fries, dill & lime emulsion 18

SOUTHERN BUTTERMILK CHICKEN TENDERS
Cajun slaw, shoestring fries, BBQ, ketchup, chipotle mayo 14

TERIYAKI TOFU (Ve)
Sticky white rice, mint, pomegranate seeds,
sesame seeds, chia seeds 13

SHARING BOARDS

Serves 2

CHARCUTERIE BOARD
Parma ham, chorizo, milano salami, pepperoni, home baked bread, tomato chutney, breadsticks, olive oil & balsamic glaze — 24

CHEESE PLATTER
Goats cheese, smoked cheese, mature cheddar, fresh baked camembert, french brie, home baked bread, tomato chutney, sea salt crackers, caramelised red onion — 22

BOTANICA GRAND PLATTER
A selection of all the charcuterie board & the cheese platter all in one — 27.5

FISH PLATTER
Smoked salmon, tempura prawns, peppered mackerel, chilli & garlic calamari, home baked bread, tartar sauce, sea salt crackers, chipotle mayo — 25

ITS ALL ABOUT THE FRIES!

French Fries (v) (ve) (gf)	3
Sweet potato fries (v) (ve)	4
Loaded cheese & bacon 'dirty' french fries (gf)	4.5
Truffle oil & parmesan french fries (v) (ve) (gf)	4.5
Cajun spiced french fries (v) (ve) (gf)	4
Rosemary & sea salt french fries (v) (ve) (gf)	4
Salt & chilli seasoned french fries (v) (ve) (gf)	4

LITTLE ONES

MINI BEEF BURGER
Burger patty, brioche slider bun, shoestring fries, ketchup — 4.5

TOMATO PASTA
Penne pasta, napoli tomato sauce, mozzarella on the side — 4.5

MINI FISH & CHIPS
Battered fish goujon, shoestring fries, peas — 4.5

BUTTERMILK CHICKEN BURGER
Buttermilk chicken tender, brioche slider bun, shoestring fries, mayo — 4.5

GIN BALLOONS, COCKTAILS & FIZZ

Sunset Bloom — 8.5
The lakes gin, london essence bitter orange & elderflower Tonic, Orange slice

Botanica Burst — 8.5
The lakes rhubarb & rosehip gin, lime juice, london essence ginger ale, lime wedges

Elderflower Fizz — 8.5
The lakes elderflower gin, london essence tonic water, sparkling prosecco, mint, cucumber, lemon, lime

Boe Violet G & T — 8.5
Boe violet gin, london essence grapefruit & rosemary tonic, grapefruit slice, juniper

Boë Lemo — 8.5
Victorian lemonade, boe violet gin, Lemon twist, juniper berries

Raspberry Kiss — 8.5
Whitley neal raspberry gin, london essence tonic, fresh pomegranate, grapefruit slice

The OG — 8.5
Hendricks gin, london essence tonic, cucumber

Twisted Aperol Spritz — 8.5
Aperol, prosecco, raspberry syrup, orange wheel & soda

****** All the above are 50ml measures ******

The Brunch Punch — 7
Prosecco, fresh orange, strawberry

Botanica Fizz — 7
Prosecco, blueberries, pomegranate

GRAND CAFE
BOTANICA
KIRKBY LONSDALE

STONE BAKED PIZZAS & GARLIC BREADS

GARLIC FLATBREAD (V)
Roasted garlic, sea salt & parsley butter — 5

GARLIC & MOZZARELLA FLATBREAD (V)
Shredded mozzarella, roasted garlic, sea salt & parsley butter — 6

GOATS CHEESE, ROSEMARY & CARAMELISED RED ONION (V)
Goats cheese, caramelised red onion, rosemary, roasted garlic, sea salt & parsley butter — 7

MARGARITA (V)
Napoli tomato sauce, shredded mozzarella, fresh basil, oregano — 9.5

ITALIANO
chorizo, milano salami, parma ham, napoli tomato sauce, shredded mozzarella — 11.5

POLLO EL PESTO
chargrilled chicken breast, chorizo, roasted peppers, red onion, pesto, napoli tomato sauce, shredded mozzarella — 12

VEGETARIAN (V)
Spinach, roasted peppers, red onion, sun-blush tomatoes, olives, napoli tomato sauce, shredded mozzarella — 11

SPICY ITALIAN
Pepperoni, chorizo, fresh chillies, napoli tomato sauce, shredded mozzarella — 11

CAPRICCIOSA
House baked ham, garlic & thyme field mushrooms, olives, napoli tomato sauce, shredded mozzarella — 11

PARMA RUCOLA
Parma ham, rocket, shaved parmesan, napoli tomato sauce, shredded mozzarella — 10.5

SMOKY POLLO
Smoked chicken breast, chorizo, goats cheese, roasted peppers, napoli sauce, mozzarella — 12.5

DRINKS & DESSERTS

COFFEE

Espresso	Single	2	Double	2.5
Americano	Regular	2.5	Large	3
Cappuccino	Regular	3	Large	3.5
Latte	Regular	3	Large	3.5
Flat White	Regular	3	Large	3.5
Mocha	Regular	3.5	Large	4
Hot chocolate	Regular	3	Large	3.5
Botanica hot chocolate (cream, marshmallows, chocolate dust)				4.5

Decaf coffee available for all of the above
Non dairy alternatives - Oat, coconut, almond, soya (no extra charge)

TEAS

Breakfast	2.5	Camomile	2.5
Decaf	2.5	Green tea	2.5
Earl grey	2.5	Fruit tea	2.5

WAFFLES 6

BOTANICA CHOCOLATE DREAM
Nutella, chocolate ice cream, ferrero rocher, chopped nuts

LOTUS BISCOFF
Biscoff sauce, biscoff ice cream, biscoff biscuits, toffee fudge sauce

STRAWBERRIES & CREAM
Fresh strawberries, strawberry ice cream, white chocolate shavings, white chocolate sauce

Please see the cake counter for homemade cakes, brownies & traybakes

GIN BALLOONS, COCKTAILS & FIZZ

Sunset Bloom 8.5
The lakes gin, london essence bitter orange & elderflower tonic, orange slice

Botanica Burst 8.5
The lakes rhubarb & rosehip gin, lime juice, london essence ginger ale, lime wedges

Elderflower Fizz 8.5
The lakes elderflower gin, london essence tonic water, sparkling prosecco, mint, cucumber, lemon, lime

Boe Violet G & T 8.5
Boe violet gin, london essence grapefruit & rosemary tonic, grapefruit slice, juniper

Boë Lemo 8.5
Victorian lemonade, boe violet gin, lemon twist, juniper berries

Raspberry Kiss 8.5
Whitley neal raspberry gin, london essence tonic, fresh pomegranate, grapefruit slice

The OG 8.5
Hendricks gin, london essence tonic, cucumber

Twisted Aperol Spritz 8.5
Aperol, prosecco, raspberry syrup, orange wheel & soda

****** All the above are 50ml measures ******

The Brunch Punch 7
Prosecco, fresh orange, strawberry

Botanica Fizz 7
Prosecco, blueberries, pomegranate

SOFT DRINKS

Frobishers fresh juices 250ml Apple Orange	3
Green bottle elderflower 275ml	2.5
Fentimans 275ml bottle Ginger beer Victorian lemonade Rose lemonade Dandelion & burdock	2.5
Purdeys 330ml bottle	3.5
Harrogate water 330ml bottle Still Sparkling	1.5
Draught Pepsi max Diet pepsi R whites lemonade	2.5
Capri sun 200ml Orange Blackcurrant	1.5
San Pellegrino 330ml can Pomegranate & orange Orange Lemon Blood orange	2.5
Appletiser 275ml bottle	3

ALCOHOLIC

Bottled

Old Moat Cider 4.0% Kiwi & Lime Berries & Cherries	4
Rekorderlig Strawberry & Lime 4.0% 500ml	4
Black Sheep 4.4%	4 (500ml)
Guinness Original 4.2%	4 (500ml)
Brewdog Punk IPA 5.6%	4 (330ml)
Shipyard American Pale Ale 5.0%	4 (500ml)
Peroni 5.1%	3.5 (330ml)
Corona 4.5%	3.5 (330ml)
Asahi 5.2%	3.5 (330ml)
Peroni Libera 0.0%	2.5 (330ml)
Estrella Damm Daura 5.4% (gluten free)	4(330ml)
6.0% Wyld Wood Organic Cider (500ml) (gluten free, vegan)	4.5

WINE

Red

	175	250	Bottle
La pintora merlot	5.5	7	18
Los picos malbec	6	8	21
Carlos serres rioja	6.5	8.5	24

Rose

Bosco dei cirmioli pinot blush	5.5	7	18

White

	175	250	Bottle
Bosco dei cirmioli pinot grigio	5.5	7	18
Waipapa bay sauvignon blanc	6.5	8.5	24

Prosecco

	Glass	Bottle
Bosco dei cirmioli prosecco	5.5	25

GRAND CAFE
BOTANICA
KIRKBY LONSDALE

Evening Menu

Red - (GF) gluten free Green - (V) vegetarian
Yellow - (Ve) vegan

SMALL PLATES

SALT & CHILLI CRISPY KALE (GF) (V) (Ve) 4.5

TEMPURA PRAWNS (GF)
chipotle mayo, sesame seeds 9

HONG KONG BROCCOLI (GF) (V)
garlic cream fiache, sesame seeds, sriracha 5

THAI STYLE CRISPY MONKFISH (GF)
pickled shallots, lime, chilli flakes, sesame seeds 9

CHILLI & GARLIC CALAMARI (GF)
lemon & lime caramel 7.5

BEEF FILLET - (served medium rare) (GF)
chilli & ginger chimchi, cabbage, burnt garlic, soy glaze, crispy portobello mushroom 12

SMOKED MACKEREL (GF)
pickled beets salad, scorched cucumber, citrus dressing 8

CHINESE STYLE PORK BELLY
sour apple gel, gingerbread, Parma ham 8.5

MINI LOBSTER TACOS
baby gem, cabbage mix, garlic, dill & lime emulsion, pickled radish 10

LAMB KOFTAS (GF)
raita, pomegranate seeds, mint 8

MARINATED SKEWERS

SATAY CHICKEN
peanut satay, scallion, chilli, sesame seeds 8

MEXICAN FILLET STEAK - (served pink)
chimichurri, citrus caramel, black sesame seeds 10

TOFU (GF) (V) (Ve) - blood orange & soy glaze, mixed leaf salad, blood orange segments, sesame & chai seeds 8

BOA BUNS asian slaw, pickled veg

KATSU CHICKEN
breaded chicken fillet, katsu sauce 7

CHINESE STYLE PORK BELLY sour apple gel 7

TEMPURA TOFU teriyaki sauce (V) (Ve) 7

CRISPY AROMATIC DUCK spiced plum sauce 8

SUSHI ROLLS

SPICY TUNA ROLL
teriyaki sashimi tuna, avocado, cajun seasoning, sriracha mayo, crispy onions, black sesame seeds 12

CRISPY AROMATIC DUCK ROLL (GF)
aromatic duck, cucumber, spring onions, spiced plum sauce, sesame seeds 12

TEMPURA LOBSTER ROLL (GF) - poached lobster tail, mango, dill & lime emulsion, wasabi mayo 14

THE MAIN EVENT

WATERMELON STEAK (V) (Ve)
pearl cous cous, smashed avo, pomegranate seeds, soy & balsamic glaze, crispy onions 11

BOTANICA KATSU CURRY
chilli broccoli, coconut sticky rice, katsu sauce, lime wedge

Monkfish 17
Cod 16
Roasted cauliflower (V) (Ve) 13

PAN FRIED CURRIED COD
israel cous cous, heirloom tomatoes, sultanas, olives, pomegranate seeds, onions, garlic, dill, citrus dressing 16

SMOKED CHICKEN (GF)
bfc nugget, chipotle mayo, pea, burnt corn, pickled mushroom salad 13

CONNECTICUT STYLE LOBSTER ROLL
garlic butter lobster tail, brioche roll, cajun fries, cajun slaw, dill & lime emulsion 18

SLOVAKI FLATBREADS
shredded gem, cabbage mix

MARINATED CHICKEN SKEWER garlic mayo 12

LAMB KOFTAS raita, pomegranate seeds 13

MARINATED FILLET BEEF SKEWERS sweet chilli 14

HALLOUMI roasted peppers & hummus, sweet chilli (V) 10

TACOS
shredded gem, cabbage mix, pico de gallo, coriander

SALT & CHILLI CHICKEN peanut satay sauce 14

BATTERED FISH GOUJONS gerkhin gel 14

CHINESE STYLE PORK BELLY pickled apple 14

CAJUN KING PRAWNS guacamole 15

PIZZAS & GARLIC BREADS

GARLIC FLATBREAD (V)
roasted garlic, sea salt butter, parsley 5

GARLIC & MOZZARELLA FLATBREAD (V)
pulled mozzarella, roasted garlic, sea salt butter, parsley 6

GOATS CHEESE & CARAMELISED RED ONION FLATBREAD (V)
creamy goats cheese, sautéed caramelised red onion, rosemary, roasted garlic, sea salt butter, parsley 7

MARGARITA (V)
napoli tomato sauce, mozzarella, fresh basil, oregano 9.5

ITALIANO
chorizo, milano salami, parma ham, napoli tomato sauce, mozzerella 11.5

POLLO EL PESTO
chargrilled chicken, chorizo, roasted peppers, red onion, fresh basil pesto, napoli tomato sauce, mozzarella 12

VEGETARIAN (V)
sautéed mushroom, roasted peppers, red onion, sun blush tomatoes, napoli tomato sauce, mozzarella 11

SPICY ITALIAN
pepperoni, chorizo, fresh chillies, napoli tomato sauce, shredded mozzarella 11

CAPRICCIOSA
Smoked streaky bacon, sautéed mushroom, olives, napoli tomato sauce, mozzarella 11

SMOKY POLLO
smoked chicken breast, chorizo, goats cheese, roasted peppers, napoli sauce, mozzarella 12.5

PARMA RUCOLA
parma ham, rocket, parmesan shavings, napoli tomato sauce, mozzarella 11

BIG BAD BURGERS

MAC ATTACK (GF) Available
two prime beef burger patties, smoked streaky, monterey jack, baby gem, pickles, mac sauce 12

KATSU BURGER
breaded chicken tenders, Asian slaw, scallion, pickled veg, katsu sauce 10

SOUTHERN BELLE
BBQ pulled pork, Cajun slaw, baby gem, red onion, tomato 10

BFC
buttermilk chicken tenders, smoked cheese, baby gem, red onion, pickles, chipotle mayo 10

HALLOUMI & MUSHROOM STACK (V)
Grilled halloumi, battered garlic & thyme roasted field mushroom, baby gem, red onion, yogurt & mint dressing 10

ITS ALL ABOUT THE FRIES

French Fries (v) (ve) (gf) 3
Sweet potato fries (v) (ve) 4
Loaded cheese & bacon 'dirty' french fries (gf) 4.5
Truffle oil & parmesan french fries (v) (ve) (gf) 4.5
Cajun spiced french fries (v) (ve) (gf) 4
Rosemary & sea salt french fries (v) (ve) (gf) 4
Salt & chilli seasoned french fries (v) (ve) (gf) 4