



THE SCENTED BOTANIST

LUNCH MENU

SERVED 12.00 – 3.00PM

Asparagus Tortellini

Tortellini, New Season Asparagus, Foraged Wild Garlic Pesto, Lemon £14.95

Cheese Soufflé

Twice Baked Cave Aged Wookey Hole Cheddar Cheese Soufflé £8.95
(+Side of Artisan Bread & Butter £1.95 +Urban Dressed Leaves* £3.95)

Poached Pear & Coppa Salad

Blue D'Anvergne Cheese, Cured Coppa, Candied Walnuts, Urban Leaves £12.95

Guinea Fowl Veronique Cottage Pie

Guinea Fowl, Green Grapes, Topped with Crushed Potatoes & Leek, Dorset Bread, Guinea Fowl Butter £14.95

Oak Smoked Salmon (gf option available)

Wye Valley Smoked Salmon, Pea Shoots & Leaves, Black Treacle Bread, Lemon Pearls £12.95

Potted Brown Shrimp

Lemon & Thyme Crumpet, Potted Shrimp, Bergamot Gel, Fennel & Radish £9.95

Goats Cheese, Black Sable Grape & Pistachio Tart

Served Warm With Baby Tomato, Urban Leaves, Hawthorn Dressing* £12.95

Duck, Orange & Sour Cherry Terrine

Pineapple & Pignollo Pepper Sala, Burnt Coconut, Black Treacle Bread £8.95

On Sourdough Toast

Grilled Vine Tomatoes, Softly Spiced Avocado Purée £8.95

Aged Rarebit

Sourdough, Spiced Tomato & Golden Raisin Chutney, Urban Leaves £9.95*

Crabb Farm Pork Sausage Roll

Crabb Farm Pork, Spiced Tomato Chutney, Urban Leaves £9.95*

Spring Soup (gf)

Please look at our special board for today's soup £7.95

