

THE SCENTED BOTANIST

AUTUMN MENU

Served 12 – 3pm **Bistro tables only**

Olives *vg, gf*
£3.00

Autumnal Soup of the Day *v*
Organic sourdough, sea salted butter £7.00

Goats' cheese Soufflé *v*
Twice baked soufflé, red onion jam, chive oil £10.50

Coastal Cheddar Rarebit *v*
On organic sourdough, spiced tomato chutney, dressed leaves £10.50

Wild Boar & apple Sausage roll
Crabb farm wild boar, spiced tomato chutney, dressed leaves £11.50

Baked King Prawns, Lime, chilli & garlic butter *gfo*
Organic sourdough doorstep dipping croute £11.95

Beetroot Ravioli, Confit Duck, walnuts, Parmesan & Sage
£13.95

Falafel (spiced chick-pea fritters) *vg, gf*
Baba Ganoush, harissa, coriander £10.95

Smoked chicken Croquette, Smoked chicken salad, Mango salsa
Sriracha mayo & edible flowers £13.95

Red pepper, smoked paprika & lentil Sausage roll *vg*
Dressed leaves & edible flowers £10.95

SIDES

Scented botanist salad £2.95

Hedgehog bakery organic bread & sea salted butter £2.95

v – vegetarian *vg* – vegan *gf* – gluten free *gfo* gluten free option available (please mention when ordering)