

# THE SCENTED BOTANIST

## AUTUMN MENU

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

Olives *vg, gf*  
£3.00

Autumnal Soup of the Day *v, gfo*  
*Organic sourdough, sea salted butter* £6.75

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* £10.95

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, Rose harissa, micro coriander* £10.95

Smoked Chicken Croquette with Sauteed wild mushrooms & Smoked Chicken  
*Roasted garlic mayo* £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)