The Botanist's Journal

Dinner Menu £28.50

Welcome Drink
The Spiked Hibiscus Ice tea

Starters
The Four Corners
Rasam soup (V), Recheado Prawns, Spiced bhein (V) and Chicken Frankie

Mains
Beef Caldine Curry
Served with basmati white rice and Indian chaat salad
or
Cashew Caldine Curry (V)
Served with basmati white rice and Indian chaat salad

Dessert
The Atta Halwa
Served with vanilla ice cream and mango coulis

English teas and coffees

Drinks Menu

Cocktails
Hibiscus spiked Ice Tea £5.00
Hibiscus Ice Tea (Mocktail) £4.00
Chai Latte Martini £6.00
The Botanist’s Bombay Sapphire £5.00

Speciality Wines
Sula Sauvignon Blanc - 375ml Carafe £12.00
(Deal* 2 for £18.00) — abv 13%
Sula Shiraz - 375ml Carafe £12.00
(Deal* 2 for £18.00) — abv 14%

Speciality Beer
Kingsfisher £3.00
(Deal* 3 for £6.00) — abv 4.8%

Soft Drink
Jal-Jeera £2.50

Speciality tea
Masala Chai £1.50

* Brookes Restaurant drinks selection available on request.

Spicy Secrets

Rasam
Meaning 'juice', a thin soup. Prepared using tomatoes, 3 kinds of powdered lentils and mild spices.

Chicken Frankie
A popular street food in India, made with marinated chicken, mint chutney and fresh onions, lettuce, coriander, tomatoes and served in a crispy wholemeal flour wrap.

Paneer Frankie
A popular street food in India, made with marinated cottage cheese, mint chutney and fresh onions, lettuce, coriander, tomatoes and served in a crispy wholemeal flour wrap.

Spiced Bhein
Crispy fried lotus stems, fried in sprinkled with spices. Commonly eaten in North India during the monsoon season.

Recheado prawns
Meaning 'stuffed' in Portuguese, this spice mix is unique to the indian region of Goa which used to be a portuguese colony. Fiery, but tempered with creme fraiche.

Beef Caldine
A creamy goan curry, made with coconut milk and mild spices.

Cashew Caldine
A creamy goan curry, made with coconut milk and mild spices

Atta Halwa
Sweetened wholemeal flour originating from persia, but beloved all across India, garnished with dry fruits, ice cream and a mango coulis.