



THE BOTANY BAY

BROADSTAIRS

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FOR THE TABLE

Mozzarella bocconcini & oven-dried Sicilian cherry tomatoes (v)	5.50	Tempura anchovies	7.00
Wholegrain mustard & Ashmore Farmhouse cheese straws	7.50	Seaweed mayonnaise	
Brown crab mayonnaise		Hot mini chorizo bites	7.00
		Chives	

SHARERS

Falafels & red pepper houmous (vg)	15.50	Charcuterie board	16.50
Chickpeas, pink pickled onions, Borettane onions, semi dried tomatoes, dukkah & flat breads		Salami, chorizo, Coppa ham, Black Bomber Cheddar, grapes, spiced apple chutney & sliced baguette	
Whole baked Camembert (v)	16.00		
Garlic & rosemary, ciabatta & sour dough bread, caramelised red onion marmalade & salad			

STARTERS

Bang bang cauliflower florets (vg)	7.50	Panko breaded goat's cheese (v)	8.50
Pickled red cabbage salad, radishes, carrots, sriracha sauce & chipotle vegan mayonnaise		Ratatouille, balsamic glaze & basil oil	
Crispy fried squid	8.50	Glazed barbeque & buttermilk chicken wings	8.50
Sliced red chilli, capers, sage, lemon & garlic aioli		House slaw, toasted sesame seeds	
Crab Thermidor on sourdough toast	10.50	Beetroot cured smoked salmon	9.50
Lemon & mustard dressing, watercress leaves & Parmesan cheese		Horseradish, chive crème fraîche, watercress, lemon oil & sourdough	

SANDWICHES

Freshly made to order on white or granary bread (Unless otherwise stated). | Served Mon - Sat | Noon - 3pm

Applewood cheese & apple chutney (v)	9.50	Toasted chicken & bacon club sandwich	12.50
Kentish spiced apple chutney & chips		Avocado, tomato, mayonnaise & chips	
Whitstable Bay beer battered Haddock fish finger sandwich	12.00	Beetroot smoked salmon Sandwich	9.50
Tomato, rocket, tartare sauce & chips		Cucumber, cream cheese & chips	

MAINS

Please speak to one of our servers for any dietary requirements.

Haddock & chips	17.95	Pan fried hake in Thai red curry sauce	18.00
Whitstable Bay batter, pea purée, tartare sauce, lemon, chips**		Steamed basmati rice, chilli peanuts, spring onions, chillies, coriander & black sesame seeds	
King prawn & cherry tomato Tagliolini pasta	17.00	Whole baked bream	19.50
Green pasta, white wine, garlic, lemon crumb, parsley & Parmesan sauce		Lemongrass, tenderstem broccoli, Nicola potatoes, lime & chilli butter	
Confit duck leg & Belgium waffle	19.50	Roasted vegetables & lentil salad (vg)	11.50
Crispy fried free range egg, maple & sesame sauce		Cashew yoghurt, lemon & herb dressing	
Mediterranean vegetable lasagne (v)	15.00	Chicken Caesar salad	17.50
Woodland mushrooms, tomato sauce, nutmeg & shallot white sauce, cheese, lemon oil salad, sourdough garlic baguette		Lemon, garlic & herb chicken breast, baby gem lettuce, bacon lardons, marinated anchovies, Parmesan, croutons & Caesar dressing	
Roast ham & eggs	14.50	Chicken Kiev	15.50
Honey roasted ham, spiced apple chutney & chips		Garlic butter stuffed breaded chicken breast, chips	
Beef burger	16.50	30 day dry-aged 8oz rib eye steak	26.50
Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red onions, seeded bun & chips		Vine tomatoes, watercress salad, pickled red onions & chips	
Add a topping Streaky bacon	1.50	Choose a sauce Bearnaise sauce Peppercorn sauce	
 Whitstable Bay beer battered onion rings (vg)	1.50	 Blue cheese sauce	

Please scan the QR code using your phone camera to view calorie information For groups of six people or more, where table service is provided, a discretionary service charge of 10% will be added to the bill. For groups of less than six people, an option to add a tip will be given when you pay. Tips are shared by all members of our team here. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination with other allergens. Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers. If you are unsure which of our products go through the deep fryer please ask a member of staff. ** Due to daily markets maybe substituted with cod. (V) = Vegetarian (VG) = Vegan. Adults need around 2000 kcal a day



Allergen/Calorie Info



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SIDES

Bowl of house chips (vg)	5.00	Garden salad (vg)	4.00
Whitstable Bay beer battered onion rings (vg)	4.00	Lemon & mustard dressing	
Parmesan & rosemary chips	5.50	New potatoes (v)	4.00
Freshly baked sliced sourdough bread (v)	4.00	Lemon & chive butter	
Salted butter		Loaded chips	7.00
Seasonal vegetables (vg)	4.00	Crispy bacon, chillies, spring onions, crispy onions, Cheddar cheese, mozzarella, BBQ & baconnaise sauces	

PUDDINGS

Creekside Coffee

Try our delicious new Arabica coffee blend, created exclusively for us by fellow Kent-based independent family business John Street Beverage. The coffee beans are Rainforest Alliance-certified, sourced from the regions of Brazil, Guatemala, Ethiopia and Colombia, and all packaging is fully recyclable.

Triple chocolate pyramid	8.50	Clock House Farm strawberry & cherry Eton mess (v)	8.00
Chocolate, salted caramel sauce, shortbread crumb, raspberries & crème fraîche		Raspberry purée, strawberries & Morello cherries	
Double Stout sticky toffee pudding (v)	8.50	Lotus biscoff slice (vg)	8.50
Caramelised pecans, butterscotch sauce & vanilla custard		Biscuit base, baked mousse, biscoff crumb & passion fruit coulis	
Vanilla crème Brulee (v)	8.00	Kentish cheese board (v)	12.50
Orange & cardamom Biscotti		Canterbury Cobble, Canterbury Chaucers, Kentish Blue, grapes, spiced apple chutney and crackers	
Ice cream or Sorbet Price per scoop			
Chocolate ice cream (v) 2.00 Vanilla ice cream (v) 2.00			
Strawberry ripple 2.00 Raspberry sorbet (v) 2.00			



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