

WELCOME TO THE BOTANIST GREENHOUSE  
AT ROSEWOOD LONDON



THE BOTANIST.  
WILD. FORAGED. DISTILLED.  
ISLAY DRY GIN. 22 FORAGED ISLAND BOTANICALS

*Embrace your wild side and treat yourself to The Botanist  
The first and only Islay dry gin.*

# THE BOTANIST

ISLAY DRY GIN

*Hand-crafted and distilled on the Scottish island of Islay, The Botanist is a truly unique gin and a representation of the region's progressive heritage. Nine classic gin botanicals are augmented with 22 local herbs and flowers, all foraged responsibly by hand by botanical scientists from the hills, shores and bogs of this Hebridean Island.*

*Taking the intricate craft of distillation to new heights, The Botanist has a rich, mellow taste and a citrus freshness to stimulate the taste buds. From apple mint, coriander and orange and lemon peel, to honey from thistle, coconut from gorse and wild mint, the spirit is a delectable expression of the heart and soul of its home, Islay. Foraging and distilling is embedded deep in The Botanist's DNA and the very essence of the gin's philosophy, art and pioneering spirit.*

*With flavour exploration at its heart, The Botanist complements a wide variety of garnishes and offers the perfect chance to explore different seasonal serves. So, treat your family and friends to a seductive botanical gin experience and discover a new tippie.*

## GIN DISCOVERY

<i>The Botanist gin tasting</i>	35
<i>Gin masterclass</i>	60
<i>Available every Saturday at 4pm, advance booking required</i>	

# BeTheBotanist

## THE BOTANIST CLASSICS

*Why not try your hand at making a foraged G&T, by exploring the herb centrepiece on the table to craft your very own, unique The Botanist cocktail?*

- The Classic G&T 16  
*An exciting and unusual gin from whisky distillery Bruichladdich in Islay. The Botanist is made in a Lomond still, christened Ugly Betty and contains no fewer than 31 botanicals. Paired with Fentimans Botanical Tonic Water.*
- The Modern G&T 18  
*An exciting and unusual gin from whisky distillery Bruichladdich in Islay. The Botanist is made in a Lomond still christened Ugly Betty and contains no fewer than 31 botanicals. Paired with East Imperial Yuzu Tonic Water.*
- Loch Indaal 17  
*The Botanist Gin, Octomore Whisky, Salt Solution*

## THE BOTANIST GIN-BASED COCKTAILS

- The Quest 18  
*The Botanist Gin, Green Chartreuse, Yuzu Juice, Simple Syrup*
- Forager's Negroni 14  
*The Botanist Gin infused with Eucalyptus|Mint|Chamomile  
Vermouth Cocchi, Campari*
- Sanguinello 16  
*The Botanist Gin, Cointreau Blood Orange, Aperol, Campari, Lemon  
Blood Orange*
- The Botanist 75 22  
*The Botanist Gin infused with Eucalyptus|Mint|Chamomile, Lemon, Syrup  
Champagne Ruinart*
- The Scottish Heritage 15  
*The Botanist Gin infused with Sage and Lemon Thyme, Citrus Syrup  
Chamomile & Lemon Balm Soda*
- Wild Lady 16  
*The Botanist Gin infused with Sage and Lemon Thyme, Cointreau, Lemon*

## TO SHARE

- The Odyssey (for 2) 32  
*An amazing journey across the most refreshing and vibrant botanicals.*  
*The Botanist Gin infused with Cardamom, Lime, Simple Syrup, Italicus,  
Rooibos Tea*

## RÉMY COINTREAU COCKTAILS

- Breakfast in Milan 14  
*Cointreau, Cointreau Blood Orange, Campari, Grapefruit Soda*
- Island Garden 16  
*Bruichladdich Classic Laddie, Fennel Syrup, Sassy Cider Rosé*
- Menthe Royale 16  
*Rémy Martin 1738, Lime, Brown Sugar, Soda*
- Baha Mar Breeze 15  
*Mount Gay Black Barrel, Crème de Banane, Lime, Anise Syrup, Pineapple Juice*
- Kilted Margarita 16  
*Olmecca Altos Plata infused with Chilli and Foraged Herbs  
Cointreau, Lime Juice*

## FOR THE DRIVER

- Cranberry & Rosemary Water 7  
*Fresh Cranberry Juice, Rosemary, Lime Juice, Soda Water*
- Grapefruit Delight 7  
*Pink Grapefruit Juice, Lemon Juice, Spiced Honey*
- Morning Tea Spritzer 7  
*Home-Made Earl Grey Syrup, Lemon Juice, Soda Water*
- Virgin Mary 7  
*Tomato Juice, Lemon Juice, HDR Spice Mix*

## CHAMPAGNE

	<i>Glass</i> <i>150ml</i>	<i>Bottle</i> <i>750ml</i>
'R' de Ruinart Brut, NV <i>Champagne, France</i>	20	90
Ruinart Rosé, NV <i>Champagne, France</i>	25	120
Gosset Grand Millésimé, 2006 <i>Champagne, France</i>	28	135
Dom Ruinart Rosé, 1990 <i>Champagne, France</i>		750

## WHITE

	<i>Glass</i> <i>175ml</i>	<i>Carafe</i> <i>500ml</i>	<i>Bottle</i> <i>750ml</i>
Pecorino Falerio, Cìu Cìu, 2016 <i>Marche Italy</i>	11	29	39
Chenin Blanc Vinum "Africa", 2016 <i>Stellenbosch South Africa</i>	12	32	40
Sauvignon Blanc, Dog Point, 2016 <i>Marlborough New Zealand</i>	15	42	52
Albariño Blend "Lagar do Merens", Bodegas Lagar do Merens, 2016 <i>Galicia Spain</i>	17	46	55
Semillon Sauvignon Blanc Bordeaux Blanc, Le lys de Lafaurie-Peyraguey, 2015 <i>Bordeaux France</i>	26	70	85

## ROSÉ

	<i>Glass</i> <i>175ml</i>	<i>Carafe</i> <i>500ml</i>	<i>Bottle</i> <i>750ml</i>	<i>Magnum</i> <i>1500ml</i>
Grenache Cinsault Vermentino "Whispering Angel", Caves D'Esclans, 2017 <i>Côtes de Provence, France</i>	18	50	68	130
Château Musar, Gaston Hochar, 2004 <i>Bekaa, Lebanon</i>			90	
"Garrus", Caves D'Esclans, 2010 <i>Côtes de Provence, France</i>			150	

## RED

	<i>Glass</i> <i>175ml</i>	<i>Carafe</i> <i>500ml</i>	<i>Bottle</i> <i>750ml</i>
Grenache Syrah Côtes du Rhône "La Mirandole", Famille Jullien, 2015 <i>Rhône, France</i>	11	31	39
Cabernet Sauvignon Syrah Tempranillo Habla del Silencio, Bodegas Habla, 2015 <i>Extremadura, Spain</i>	13	38	48
Pinot Noir, Carrick "Unravelled", 2016 <i>Central Otago New-Zealand</i>	16	46	60
Montepulciano D'Abruzzo "Riserva" DOC "Marina Cvetic", Masciarelli, 2014 <i>Abruzzo Italy</i>	19	52	68
Syrah, AA "Orbus", Alta Alella, 2016 <i>Catalunya, Spain</i>	22	58	78

## FOOD SELECTION

Coombeshead Farm sourdough, *Abernethy handmade butter*

Green olives 4    Roasted nut mix 4

### STARTERS

Chicken salad, *avocado, smoked bacon* 13

Fried squid, *gentleman's relish mayonnaise* 11

Monkshill Farm scotch egg, *Winner of the Scotch Egg Challenge* 10

Beetroot & gin cured salmon, *pickled cucumber* 16

Courgette, *ricotta & dandelion salad (v)* 12

Burrata, *tomato, olive & green sauce (v)* 14

Grilled octopus, *native breed chorizo, aioli* 15

### SEAFOOD COUNTER

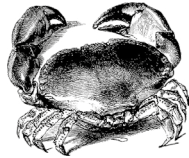
Jersey rock oysters *half dozen/dozen* 18/36

Shellfish cocktail 18

Atlantic prawns *half/whole pint* 11/22

Griddled prawns, *lemon, garlic butter* 16

Cornish crab toast, *avocado, Bloody Mary jelly* 15



## MAINS

Fillet of cod, *crushed Jersey Royals, runner beans & vierge sauce* 26

Steak tartare, *sourdough crisps, green salad* 22

Summer vegetable & spelt risotto, *Berkswell cheese (v)* 18

Chicken & girolle pie, *English peas* 22

Shrimp burger, *jalapeno tartare* 19

Fish & chips, *mushy peas* 19

Roast rib eye "club cut", *pepper sauce, crispy onions* 30

16oz Dover sole, *brown butter, lemon, parsley* 44

Holborn beef burger, *cheddar, smoked pancetta, truffle fries* 24

### SIDES

*All at 5*

Jersey Royal potatoes, *mint butter*

Tomato, shallot & basil

Truffle & parmesan fries

Heritage carrots

Steamed spinach

Green garden salad

*Chips*

(v) Vegetarian dishes. Please advise your server if you have any allergies or require information on ingredients used in our dishes.

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

## DESSERTS

Sticky toffee pudding, <i>tonka bean ice cream</i>	9
Strawberry & elderflower jelly, <i>mascarpone ice cream</i>	9
Cherry trifle, <i>pistachio &amp; hazelnut</i>	9
Pump street chocolate tart, <i>milk ice cream</i>	9
Lemon curd slice, <i>raspberry sorbet</i>	9
Paris-Brest, <i>salted caramel, praline</i>	9
Ice cream & sorbet	8
British cheese board selection	16

## HOT BEVERAGES

*All at 4.5*

*Espresso, Double espresso, Americano, Macchiato, Cappuccino*  
*Café Latte, Flat white, Cortado, Mocha*

*English breakfast, Earl Grey, Darjeeling, Green tea,*  
*Chamomile, Jasmine, Fresh mint, Lemongrass & ginger*

*Hot chocolate, Matcha tea, Matcha latte, Turmeric latte*



## VODKA

<i>Absolut Elyx</i>	12
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## WHISKY

<i>Bruichladdich Classic Laddie</i>	12
<i>Port Charlotte, Islay Single Malt</i>	18
<i>Port Charlotte, Islay Barley 2008</i>	21
<i>Octomore 8.1 Scottish Barley Masterclass</i>	36
<i>Octomore 5yr Islay Edition 07.3</i>	36
<i>Octomore 8.4 Masterclass</i>	55

## RUM

<i>Mount Gay Black Barrel</i>	13
<i>Mount Gay XO</i>	16

## TEQUILA

<i>Olmeca Altos Plata</i>	12
<i>Olmeca Altos Reposado</i>	13
<i>Jose Cuervo "Reserva de la Familia" Extra Anejo</i>	35

## COGNAC

<i>Rémy Martin 1738 Accord Royal</i>	15
<i>Rémy Martin XO Excellence</i>	32

## LIQUEURS

<i>Cointreau</i>	8
<i>Cointreau Blood Orange</i>	8
<i>Baileys</i>	8
<i>Sette Vie Amaretto</i>	10
<i>Sette Vie Limoncello</i>	10

## DRAUGHT BEER

	<i>½ Pt</i>	<i>Pt</i>
<i>Camden Town Hells Unfiltered, 4.6%</i> <i>United Kingdom</i>	4	7

## BOTTLED BEER & CIDER

	<i>Bottle</i>
<i>Heineken Premium Lager, 5%</i> <i>Holland</i>	5.5
<i>Meantime London Lager, 5%</i> <i>United Kingdom</i>	5.5
<i>Camden Town "Gentleman's Wit", 4.3%</i> <i>United Kingdom</i>	7
<i>The Kernel Pale Ale, 5.2%</i> <i>London, United Kingdom</i>	6.5
<i>Bitburger Drive Alkoholfrei, 0.05%</i> <i>Germany</i>	5
<i>Chateau de Sassy Cidre, 3%</i> <i>Normandy France</i>	7
<i>Chateau de Sassy Cidre Rosé, 3%</i> <i>Normandy France</i>	7

## HUMIDOR

<i>H. Upmann Coronas Junior</i>	14
<i>Light – Medium, 4.5" 36 ring gauge</i>	
<i>Montecristo Petit Tubos</i>	23
<i>Medium – Full, 5.3" 52 ring gauge</i>	
<i>Romeo y Julieta Short Churchill</i>	30
<i>Medium, 4" 50 ring gauge</i>	
<i>Hoyo de Monterrey Epicure No2</i>	33
<i>Light, 4.8" 50 ring gauge</i>	
<i>Partagas Serie D No.4</i>	35
<i>Full, 4.8" 50 ring gauge</i>	
<i>Cohiba Robusto (Tubed)</i>	45
<i>Full, 5.6" 46 ring gauge</i>	
<i>Marlboro Gold</i>	12