



The Botanical





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CARBON LABELS

The labels you see on our menus are carbon labels - they give you an indication of how carbon intensive your dish is. These labels are there to help you make informed choices about the impact your meal will have.

Carbon is just one aspect of food sustainability amongst many other factors, like if the person growing it has been paid fairly and how it's been produced.

We have partnered with Foodsteps to provide this labelling, who are industry leaders in this field and are data experts. The labels take into account the ingredients, cooking and storage.

You can find out more information at foodsteps.earth/faqs

RATINGS KEY



The Botanical



All prices are inclusive of VAT | 10% service charge will be added to your bill | For bookings visit [Kew.org](https://www.kew.org) or call us on 02083323405.

Please contact your server if you require information regarding allergies or intolerances | All our dishes may contain traces of nuts and gluten.
Generally, the recommended daily calorie intake is around 2,000 calories for an adult.
Herbs used in this menu come from our on-site Kitchen Garden.



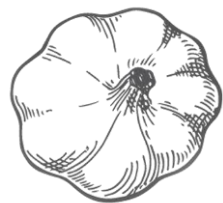
PROVENANCE

We work with a close community of artisanal London food makers. From Paxton & Whitfield, one of the oldest cheese mongers in England, to high-end charcuterie from Cobble Lane that only use UK meat, we care about the provenance of our food. We're committed to supporting our local and international communities by sourcing carefully and seasonally.



FOODSTEPS

Our chefs have designed our menus with sustainability in mind, prioritising dishes that celebrate low-carbon, seasonal foods. Working with the experts at Foodsteps, we have assigned an A (low) to E (high) rating to all our dishes, allowing you to make an informed decision about the sustainability of the dish you choose.

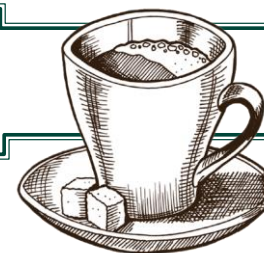
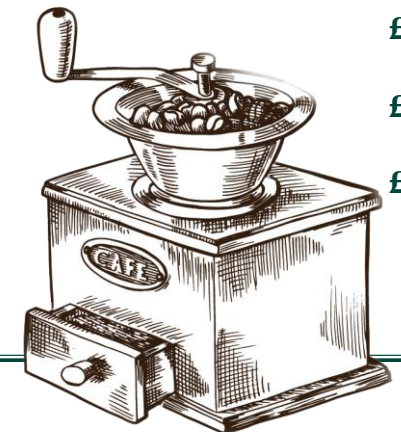


Scan here to learn more



COFFEE

SINGLE ESPRESSO 6kcal	£3.10
MACCHIATO 13kcal	£3.20
AMERICANO 3kcal	£3.75
CAPPUCCINO 97kcal	£3.95
LATTE 123kcal	£3.95
FLAT WHITE 93kcal	£3.95
MOCHA 179kcal	£4.20
HOT CHOCOLATE 288kcal	£4.50



TEA

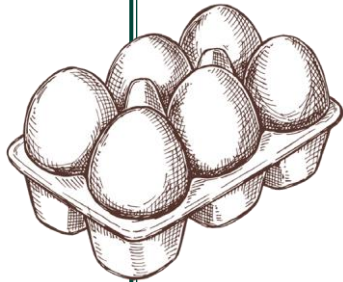
ENGLISH TEA 2kcal	£4.95
EARL GREY 2kcal	£4.95
ASSAM 2kcal	£4.95
ALL DAY DECAF 2kcal	£4.95
PEPPERMINT 2kcal	£4.95
GREEN TEA 2kcal	£4.95



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BREAKFAST

From 10am until 11am




CRUSHED AVOCADO ON TOAST

  £10.00 291.64kcal

VEGETARIAN BREAKFAST

Vegetarian sausage, grilled tomato, field mushrooms

  £12.00 600.48kcal

FULL ENGLISH

Grilled back bacon, grilled pork sausage, grilled tomato, field mushrooms, and eggs your way

  £14.00 524.97kcal

PASTRIES

PLAIN CROISSANT

with jam, butter

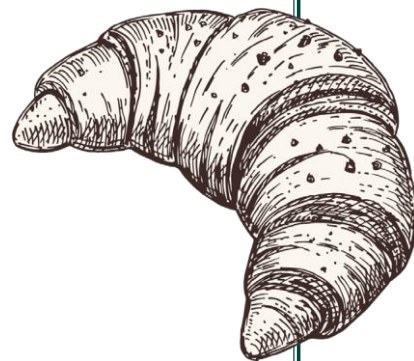
£3.20 345.05kcal

PAIN AU CHOCOLAT

£3.20 309.15kcal

PAIN AU RAISIN

£3.20 390.20kcal























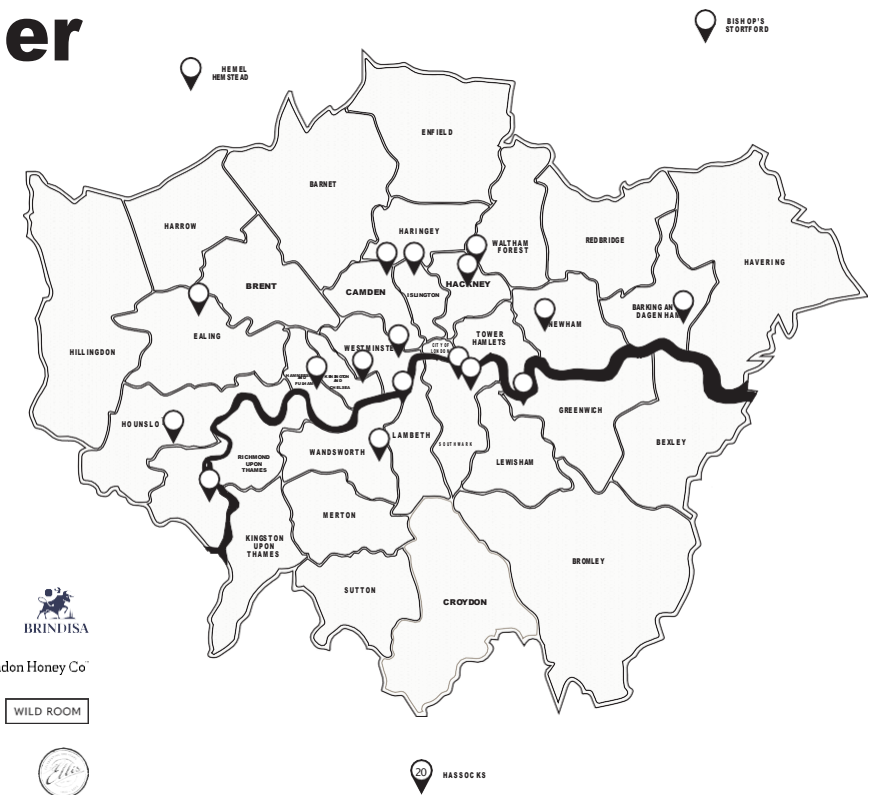
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Our menu changes monthly, as we celebrate the best of what is currently growing in the Kitchen Garden and foraged within Kew Gardens. We use only British meats & cheeses, and source everything locally through our London Larder. For more information, please ask your server.

London Larder

Suppliers

- | | |
|---|--|
|  Paul Rhodes Bakery |  H. Forman & Son |
|  Union Coffee |  HG Walter |
|  Cobble Lane Cured |  Waste Knot |
|  Two Tribes Brewery |  The London Honey Company |
|  The Wild Room |  Marrfish |
|  Paxton & Whitfield |  London Borough of Jam |
|  Sally Clarke Bakery |  Brindisa |
|  Belazu |  Natures Choice |
|  London Essence |  Wild Harvest |
|  Ellis Wines |  Ridgeview Wine |



Waste Knot

Around 7% of what's grown on UK farms never makes it to a plate, which is a waste of perfectly good food. Waste Knot works to get us delicious UK seasonal produce from farms and into our kitchens. This gives our chefs the best produce to work with, and combats food waste, a key cause of greenhouse gas emissions globally.



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BOTANICAL SPECIALS



WILD BERRY ICED TEA £7.75
Wild berry tea, hibiscus syrup, lemon juice

GIDRO £8.75
Orange juice, plum juice, grapefruit juice, ginger ale

COCKTAILS

BAOBAB AVENUE £13.50
Basil, agave & ginger syrup, lime juice, ginger beer

ISALO £13.50
Gin, lychee juice, vanilla essence, passion fruit puree, tonic water

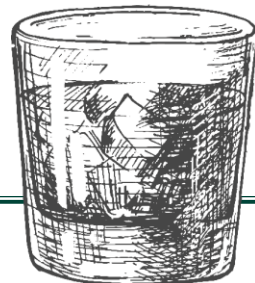
MARIANNE £13.50
In celebration of Marianne North; Kew Gin, triple sec, hibiscus syrup, lemon juice, tonic water

MEADOW'S EMBRACE £13.50
Meadowsweet-infused Kew gin, fresh lemon juice, tonic water

A botanical cocktail combining two globally influential medicinal plants. Cinchona bark, refreshingly bitter found in Bermondsey's amber tonic, is also the source of anti-malarial quinine. Infused into Kew's gin is almond-flavored meadowsweet (Filipendula ulmaria syn. Spiraea ulmaria), an early source of aspirin production which gave rise to its pharmaceutical name: spirea/aspirin.

SPIRITS

GIN	25ml	WHISKEY	25ml
Kew Gin	£6.00		
Hendrix	£6.00	Jameson	£5.00
		Glenmorangie the Original 10y	£8.00
VODKA		RUM	
Absolut	£5.50	Bacardi	£5.00
Grey Goose	£8.00		
COGNAC/BRANDY			
Remy Martin	£8.00		



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LUNCH
from 12pm until 3pm

STARTERS

HERITAGE BEETROOT SALAD
toasted pine nuts, Veta cheese, garden leaves
£14.00 398.5kcal

PUMPKIN VELOUTÉ
wild mushrooms, hazelnuts, toasted pumpkin seeds
£14.00 544.5kcal

TWICE-BAKED LEEK SOUFFLÉ
with Cheddar cheese sauce, house salad
£14.50 441.8kcal

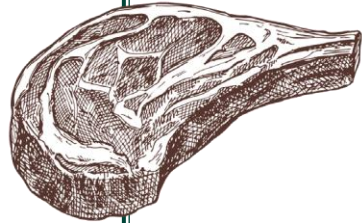
HOUSE CURED SALMON
pickled cucumber, horseradish
£16.00 266.6kcal

CHICKEN & HAM TERRINE
pickled mushrooms, tarragon mayonnaise,
and honey mustard dressing
£15.00 378.9kcal



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MAINS



BBQ AUBERGINE

cashew nut praline, crushed green herbs

£B £22.50 589.4kcal P



ROASTED CAULIFLOWER

crispy polenta, red pepper ketchup, carrot top pesto

£A £22.50 589.4kcal P

WILD MUSHROOM RISOTTO

Lincolnshire Poacher Cheddar, truffle oil

£B £22.50 778.4 kcal

VOANIO SY AKOHO, LASARY

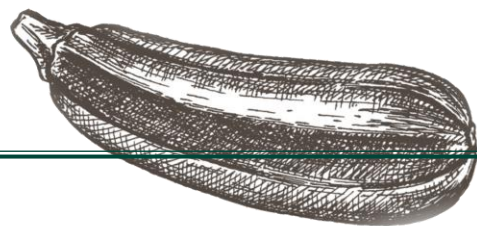
Madagascar coconut chicken served with pickled white cabbage and carrot and rice

£B £24.00 641.9kcal

PAN-FRIED SEA BREAM FILLET

smoked mackerel croquette, creamed leeks, confit potatoes

£E £28.50 472.5 kcal



SIDES

MIXED LEAF SALAD

£A £5.50 419kcal P

TENDER STEM BROCCOLI

£A £5.50 204.9kcal P

CREAMED POTATO

£B £5.50 501.7kcal

SKIN ON FRIES

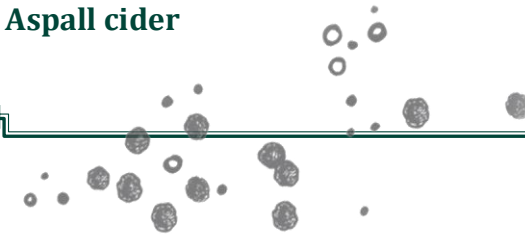
£A £5.50 641.6kcal P



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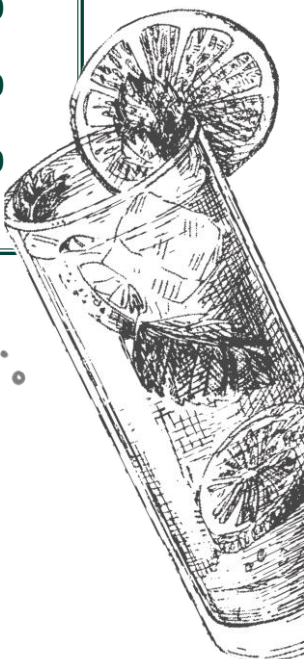
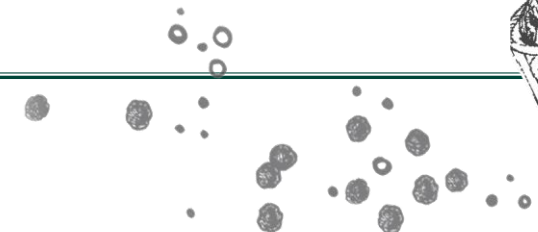
BEER & CIDER

Peroni	£6.50
Peroni 0.0%	£6.50
Aspall cider	£8.00



SOFTS

Diet Pepsi	£3.50
Oranka orange juice	£3.90
Oranka apple juice	£3.90
Still water	£4.60
Sparkling water	£4.60
Elderflower Press	£3.90
Mixers	£3.90





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WINE

	125ml	175ml	BOTTLE
WHITE			
Hamilton Heights, Unoaked Chardonnay	£6.95	£11.50	£40.00
Catarratto 'Contrade Bellusa'	£7.75	£13.50	£45.00
Kew Gardens Carricante			£52.00
Sauvignon Blanc, La Grande Courtade			£52.00
Loureiro Vinho Verdo, AB Valley Wines			£60.00
Heppington Chardonnay			£70.00
ROSÉ			
San Antini Pinot Grigio Rosato	£7.50	£11.75	£42.00
Bastion de la Cité Rosé			£45.00
Heppington Pinot Noir Rose			£68.00
RED			
Hamilton Heights Shiraz	£6.95	£11.50	£40.00
Nero d'Avola 'Contrade Bellusa'	£7.95	£13.50	£45.00
St Christol Dom Sainte Sophie			£52.00
Kew Gardens Rosso Incognito			£55.00
Bardolino Rosso, Cantina Gorgo, Veneto Italy			£60.00
Heppington Pinot Noir			£70.00
SPARKLING			
Prosecco Le Contesse	£11.50		£46.00
Kew Gardens Blanc de Cabernet Brut			£52.00
Hindleap Classic Cuveé, Bluebell Vineyards			£78.00
Hindleap Rosé Bluebell Vineyards			£78.00
CHAMPAGNE			
Laurent Perrier Brut	£18.00		£100.00
Laurent Perrier Rosé			£120.00



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KIDS MENU

MAC & CHEESE

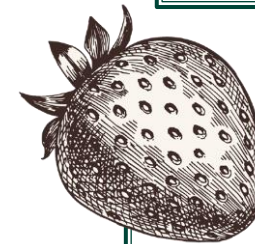
 £12.50 394.10kcal

FREE RANGE CHICKEN GOUJONS

garden peas, sweetcorn, fries

 £12.50 536.20kcal

Includes a scoop of ice cream of your choice
as a second course.



DESSERTS

DARK CHOCOLATE MOUSSE

with honeycomb

 £9.50 331.19kcal 

SEASONAL FRUIT

set buttermilk, garden botanicals

 £9.50 541.30kcal


BRITISH CHEESE PLATE

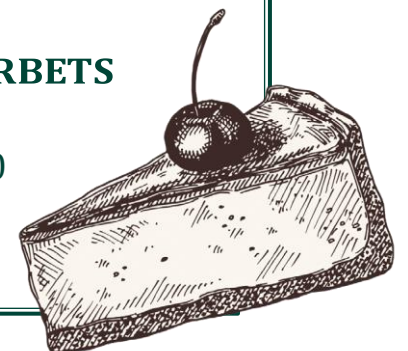
crackers, quince

 £18.00 556.40kcal

HACKNEY GELATO ICE CREAMS & SORBETS

Ask for today's flavors

 2 scoops for £7.50 | 3 scoops for £9.50
kcal - on request





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AFTERNOON TEA

From 2pm

CLASSIC

£37.50/per person

 1080.60kcal

FINGER SANDWICHES

Free range egg, mayo & cress
Ham & English mustard
Coronation chicken
Cucumber & mint cream cheese


SCONE

English Tiptree jam
& clotted cream





TODAY'S MINI CAKES

VEGETARIAN

£37.50/per person

 1131.50kcal

FINGER SANDWICHES

Beetroot hummus & carrot 
Onion bhaji, spinach, vegan mayo 
Mixed bean & sweet potato wrap 
Plant-based cheese &
sundried tomato 

SCONE

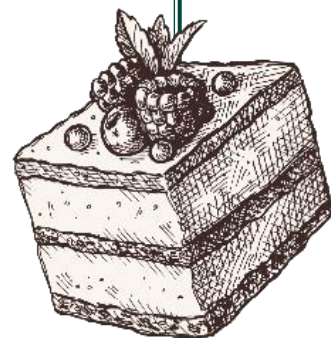
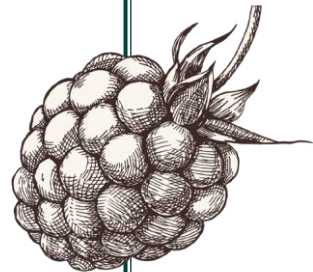
English Tiptree jam
& clotted cream

TODAY'S MINI CAKES

CREAM TEA

 £15.00 369.9kcal

Scone served with English Tiptree jam and clotted cream,
with your choice of tea.



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TEA

THE FULL ENGLISH 2kcal

A well-rounded blend with a full flavor

EARL GREY 2kcal

This sublime Earl Grey blends Chinese black
loose-leaf tea with the wonderfully citrusy flavor
of bergamot

ASSAM 2kcal

Smooth, rich, and full bodied
with an unmistakable malty punch

ALL DAY DECAF 2kcal

This is a fantastically well-rounded cup of tea, bold,
brisk and full of flavor – now decaffeinated

PEPPERMINT 2kcal

Refreshing and lively,
this will hit the spot every time

GREEN TEA 2kcal

This is a wonderfully mellow and slightly sweet green tea
that makes for such easy drinking that
we've added nothing to it



PROSECCO

Add a glass of Prosecco to your afternoon tea
£10.50