











SMALL PLATES

4.25 each, or enjoy 3 small plates for 11.75.

Cumberland chipolatas DF
with honey and sesame

Edamame beans DF / VG
with chilli and garlic

Polenta and halloumi chips V

Garlic flatbread V
with whipped goat's cheese
and romesco sauce

Salt and pepper onion petals V
with crème fraîche

Pork crackling DF
with apple ketchup

Spicy sausage rolls

STARTERS

Scotch egg
with piccalilli

5.95

Chicken wings
with hot sauce or salt and pepper

6.95

King prawn and chorizo cazuela
served with baked sourdough

6.95

Baked Camembert
in garlic and rosemary sourdough
perfect for sharing between two

12.95

Calamari
with sweet chilli and crème fraîche

6.95

Houmous DF / VG
with grilled flatbread and crudités

4.95

Sweet potato, carrot
and coriander soup DF / VG
served with a mini Hovis loaf

4.25

Creamy garlic mushrooms V
served with a mini Hovis loaf

5.50

MAINS

Fish and chips with mushy peas and tartare sauce	13.50	Pork schnitzel with spicy macaroni cheese and sun-dried tomato salad	12.50
Salt and pepper sea bass fillets DF with sweet chilli and ginger, served with coconut rice	14.95	Paella DF with chicken thighs, king prawn and chorizo	12.50
Malaysian vegetable curry DF / VG with coconut rice <i>Add chicken +2.00 Add prawns +3.00</i>	9.95	Chinese BBQ pork with properly seasoned chips	10.95
		Harissa aubergine steak DF / VG with saffron and almond couscous, baby gem and tahini	9.50

SIDES

Buttermilk coleslaw V	2.95	Tenderstem® broccoli DF / VG with almonds	3.50
Salt and pepper chips V	4.25	Corn on the cob V	3.50
Properly seasoned chips DF / VG	3.25	Garlic and Parmesan mushrooms	3.50
Sweet potato fries VG	4.25	Rocket and Parmesan salad	3.50
Salt and pepper onion petals V	3.50		

CLUB SANDWICHES

*A lunchtime speciality, served on bloomer bread with properly seasoned chips. 11.50 each.
Available Monday - Saturday until 6pm.*

Classic club with bacon, lettuce and tomato	Cuban club with roast pork, ham, Swiss cheese, mustard, pickles, red onion and tomato
Coronation chicken with tomato, cucumber, red onion and lettuce	

FROM THE GRILL

10oz rump steak with properly seasoned chips and buttermilk coleslaw	15.95	10oz sirloin steak with properly seasoned chips and buttermilk coleslaw	17.95
Rump steak sandwich with Swiss cheese, tomato relish and crispy onions	11.95	<i>Add peppercorn sauce or blue cheese sauce for +1.25</i>	

BURGERS

All served with properly seasoned chips.

Beef burger DF with tomato, red onion and rocket	10.95	Crispy halloumi burger V with tomato, red onion and rocket	10.95
Crispy chicken burger with katsu curry sauce, cucumber and red onion	10.95	Falafel burger DF / VG with tomato, rocket and tahini	10.95

Add a topping +1.25 each.
*smoked bacon, Lancashire cheese,
blue Stilton, fried onions, buttermilk
coleslaw or spicy sausage*

DELI BOARD

11.95

*Select four items from any of the categories below; all served with jalapeño
and cheddar bloomer bread. Add an extra item for 3.25 each.*

CHILLED FAVOURITES

Olives DF / VG
Buttermilk coleslaw V
Houmous DF / VG
Green salad DF / VG
Roast sweet potato quinoa DF / VG
Coronation chicken
Saffron and almond couscous DF / VG

MEAT & FISH

Spicy sausage rolls
Smoked mackerel pâté
Prosciutto DF
Scotch egg
Beef brisket with gherkin DF

HOT POTS

Crispy chicken with hot sauce
Cheese and onion spring roll V
Salt and pepper whitebait
Macaroni cheese with spicy sausage
Chorizo with tomato and red wine

CHEESE

Shorrocks Lancashire V
Long Clawson Stilton V
Camembert with sun-dried tomatoes
Red Leicester V

OUR FAMOUS HANGING KEBABS™

Lamb kofta DF with harissa jam and properly seasoned chips	12.95	Salt and pepper pork belly DF with sweet chilli, apple and coriander sauce and properly seasoned chips	12.95
Chicken with sweet chilli, properly seasoned chips and garlic butter	11.95	Halloumi and falafel V with sweet chilli, saffron and almond couscous and garlic butter	10.95
Tandoori cod and king prawn with mango chutney, mint yoghurt and coconut rice	12.95		

PIES

All served with gravy and mash or properly seasoned chips.

Chicken, ham and leek	11.75	Butternut squash, goat's cheese and mushroom V	11.75
Steak and ale	11.95		

ROTISSERIE

Duck leg DF served with properly seasoned chips and gravy	12.95	Half chicken with barbecue-maple glaze, served with properly seasoned chips	11.50
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SALADS

Crispy beef DF with sesame and soya beans	11.50	Crispy chicken Caesar with bacon	10.95
Goat's cheese and romesco V with candied walnuts and balsamic <i>Add chicken +2.00</i>	10.95	Sweet potato and quinoa DF / VG with Tenderstem® broccoli, spiced aubergine and tahini	9.95

DESSERTS

Baked chocolate chip cookie dough with marshmallows, vanilla ice cream and butterscotch sauce	5.95	Hanging Kebab™ marshmallows, strawberries, brownie, doughnut and a cake pop, with candy floss and vanilla ice cream	6.75
Sticky toffee pudding V with caramelised custard and vanilla ice cream	5.95		
Bitter chocolate and mint mousse DF / VG with candy floss and honeycomb	5.95		
Ice cream selection V	4.50		

MADE FOR SHARING

Marvellous centrepieces to finish your meal

The Botanist allotment 13.95
churros, millionaires shortbread,
meringues, jellies and amaretti crumb
with a smoking almond surprise...

Pudding planter 11.95
sharing pots of custard cream with
raspberry, baked peanut and Biscoff
s'mores and vanilla ice cream sundae

DF Dairy Free VG Vegan V Vegetarian

If you have any special dietary requirements, please request our allergen information. A non gluten menu is also available upon request.

A discretionary 10% service charge will be charged to parties of 6 or more. All gratuities & service charges go to the team that prepare and serve your meal and drinks, excluding all management.
All prices include VAT at the current rate. Cheese may not be made with vegetable rennet. Allergen information is available upon request. All weights stated are prior to cooking.





SUNDAY THE DAY OF ROAST

At the heart of flavour, friends and family lies a long-standing tradition, the Sunday roast. For the occasion, we've handpicked a seasonal selection of the finest British fare, sourced from farms and fields across the country. Enjoy rotisserie-roasted dishes, fresh produce and flavoursome delights; all prepared and perfected in-house by our experts.

ROASTS

All roasts served with honey-mustard glazed carrots, red cabbage, Tenderstem® broccoli, roast potatoes, a Yorkshire pudding and rotisserie gravy.

Rotisserie-roasted Ridings 13.95
Reserve premium English beef
served with homemade horseradish cream

Mushroom, red lentil, 10.95
stilton and chestnut roast v
served with homemade vegetable gravy

Outdoor-reared slow 11.95
roast pork belly
served with fresh Bramley apple sauce

Rotisserie-roasted lamb 12.95
served with homegrown mint sauce

Red Tractor assured 12.95
rotisserie chicken
slow roasted and seasoned
with salt and pepper

ADD YOUR SIDES

2.50 each

Shorrocks Lancashire
cauliflower cheese
topped with crispy onions

Creamed garlic kale and leeks

Baked courgette, sage and
apricot stuffing balls

Buttered carrot and
parsnip mash

DESSERT TO SHARE

9.50

Toffee apple, pear and almond crumble
with custard or ice cream

FOR THE KIDS

6.95

A choice of...

Roast beef

Rotisserie chicken

Vegetable chestnut roast v

BLOODY MARYS

6.95

A Sunday institution, and for good reason. Whether it be the cure or the cocktail of choice; we've crafted the Bloody Mary with a botanical twist.

Smoked garlic and rosemary

Red chilli and oregano

Classic Mary

DF Dairy Free v Vegetarian

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please request our allergen information.

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WITNESS STATEMENT

IN SUPPORT OF AN APPLICATION FOR A FULL VARIATION TO THE PREMISES LICENCE FOR THE BOTANIST, 14-16 TEMPLE STREET, BIRMINGHAM

Name: Matt Bamber

Occupation: Operations Director

Dated: 04 November 2018

1. My name is Matt Bamber and I am the Operations Director of New World Trading Company (UK) Limited (NWTC), the premises licence holder in respect of The Botanist, 14-16 Temple Street Birmingham. I make this statement in support of the application made for a variation to the premises licence for this site, simply to provide the Committee with some background information about The Botanist and our style of operation.
2. NWTC trades a number of restaurant and bar concepts, the most tried and tested being The Botanist. This brand has been trading since 2012, when we opened our first site in Alderley Edge, Cheshire. We now have 25 sites trading across the country, with new openings planned soon.
3. The Botanist has been trading on Temple Street in Birmingham since April 2015. In that time, I understand that it has become a valued and positive part of the city centre's night-time economy, and that it trades without causing negative impact in respect of the licensing objectives. Indeed, I was very pleased to see that this is supported by the fact that, whilst the police have objected to the application, they specifically state that it currently does not cause them any concern.

4. I believe that this is due to our style of operation and the way in which we manage the premises, and I would like to take this opportunity to provide a little further detail around that.
5. The Botanist concept is based around creating a 'secret garden' for food and drinks. We invest significantly in our fit out (the Birmingham site was the subject of a £1.2m investment), creating really attractive and unusual spaces. I attach at Appendix 1 some photographs of the premises on Temple Street to demonstrate how this looks in practice at this site.
6. We strive to create beautiful, comfortable and welcoming surroundings where our customers wish to dwell. As such, our premises are predominately seated. There are various different seating areas within the premises, and minimal space for vertical drinking. This also reflects the significant food element of the business.
7. Indeed, since its inception, the aim of The Botanist has always been to provide an all-day haven. We offer extensive all day menus, with a focus on lunch and evening meals, as well as an exciting selection of high quality cocktails. Our chefs freshly prepare and deliver our food menus, whilst our talented mixologists combine their skill and technique with the very best ingredients to create the inventive cocktails. I attach at Appendix 2 an example copy of our menus.
8. We are not just another restaurant and bar. Our customers visit The Botanist because they want a better quality offering, at all times of the day. We are not somewhere that customers stop off for a quick, cheap drink en-route to the next venue; we are a destination. The dwell time in our premises is much higher than is common in other restaurants and bars. We encourage our customers to take a table and spend the evening with us, socialising and enjoying the food and drinks on offer.
9. Another important part of the offering at The Botanist is the music, with all premises providing live music. There is a piano in every site, and customers really enjoy the high quality acoustic music that is provided. We truly believe that this is a USP. The music is not too loud or overbearing, as we still want customers to be able to converse over their meals, but it really enhances the atmosphere of all of our premises.

10. All of these key features of our premises are delivered and upheld by our fantastic staff. We are extremely keen to ensure that at The Botanist our focus is on quality of service and providing an exceptional customer experience. This sets our establishments apart from other offerings in the sector and is across our estate. We want to be, and believe we are, at the very forefront of the restaurant and bar scene in the cities and towns in which we operate, providing a unique combination of food, drink and atmosphere which is unrivalled by other operators.
11. This commences with the training of our staff. All staff undertake an intensive and robust 2 week training/induction programme with us prior to commencing work at any of our sites. They must undertake mandatory CPL training courses in health and safety, food safety, fire awareness, age verification, drug awareness and equality and diversity amongst other things. They will also all undertake the Award for Licensed Premises Staff (ALPS) and the Aware for Underage Sales Prevention (AUSP). In this way, each and every one of our new employees understands our ethos, the way in which we operate, what we want to achieve, and how they fit into this structure.
12. We have a reputation as one of the best employers in the industry because of our training, support, staff retention and family values. We were delighted to have had this reflected in our 7th place in the 'Sunday Times 100 Best Companies to Work For' in 2018.
13. It is these staff who allow us to create the atmosphere and experience that we strive for at all of our sites. We do believe that we are truly successful in delivering what we set out to achieve, as demonstrated by the awards and accolades received across the estate. In 2015 we were awarded Best Food Venue at the Licensee International Awards, demonstrating the strength of our food offering, and in 2017 we set a new record by winning six Publican Awards for our brands. More recently, we won 4 Publican Awards in 2018, including Best Operations Team, and are shortlisted for 6 in 2019. This site specifically won the People's Choice Restaurant of the Year Award at the Birmingham Food and Drink Hospitality Awards within 18 months of opening.
14. This superior nature of offering means that we attract a certain type of customer. Our patrons are not the sort of people who visit licensed premises with the intention of consuming as much alcohol as possible. They want somewhere relaxed and inviting

that they can visit for all manner of occasions. Many of our customers are repeat visitors.

15. As a result of the various factors described above, we attract a more mature customer, with the vast majority being over the age of 25. As well as being more mature, our customers are more discerning, choosing to visit our premises and pay the premium prices attached to our premium products.

16. It is as a result of this style of operation and customer base that The Botanist has such a successful trading history, both across the country and in Birmingham specifically, and I truly believe that this will be no different if the Committee are minded to grant this application.