

The Botany Bay Inn

Great food. Proper pub.
No fuss

STARTERS & SMALL PLATES SERVED 11:30AM - 8:45PM

Golden Crispy Whitebait

Lightly coated whitebait, fried until crisp and golden, served with mixed leaves, tartare sauce and lemon
£9.95

Burrata

Creamy burrata served with basil pesto, tomatoes, toasted sourdough, extra virgin olive oil and balsamic glaze
£11.95 (V)

Gambas & Chorizo Pil Pil

King prawns and Spanish chorizo in a garlic, chilli, olive oil and toasted sourdough
£12.95 (GFA)

Korean Pork Bao Buns

Two soft steamed bao buns filled with slow-cooked Korean glazed pulled pork, topped with gochujang aioli, chilli flakes and toasted sesame seeds
£12.95

Honey Harissa Chicken Thighs

Marinated honey harissa chicken thighs, chargrilled and served with garlic yoghurt and toasted flatbread
£11.95 (GFA)

SIDES SERVED 11:30AM - 8:45PM

Fries £4.50

Truffle & Parmesan Fries £6.50

Marinated Olives £4

Battered Onion Rings £5

Garlic Ciabatta £4 / With Cheese £6

Beetroot Slaw £4

Tenderstem Broccoli, Chilli & Pine Nuts £5.50

Garden salad £4

Marco's & Maja's Mac & Cheese £6.50

MAINS SERVED 11:30AM - 8:45PM

Warm Chicken & Bacon Caesar Salad

Mixed leaves, anchovies, croutons, Parmesan (GFA)
£17.95

Mediterranean Couscous Salad

Crisp leaves, cucumber, cherry tomatoes, red onion, olives, peppers
£13.95 (GF, VE)

Traditonal Greek Salad

Mixed leaves, cucumber, tomatoes, red onion, olives, peppers, oregano, virgin olive oil, feta
£14.95 (GF, V)

Add chicken £5.50

Add falafel £4

Our meats are proudly sourced from Meadowbrook produce, working closely with trusted suppliers and showcasing the best of carefully selected seasonal produce.

Katsu Chicken Curry

Crispy chicken, aromatic curry sauce, basmati rice, crisp leaves
(Vegan option available)
£18.95

Pan-Fried Lamb's Liver & Smoked Bacon

Buttery mash, tenderstem broccoli, crispy onions, rich gravy
£17.95 (GFA)

Pan-Roasted Salmon

Pan-roasted salmon fillet with sautéed new potatoes, tenderstem broccoli and a lemon & caper butter (GF)
£26.95

The Botany Beef Burger

Prime beef patty, bbq pulled pork, mature cheddar, crispy onions, gochujang aioli, tomato, crisp salad, Fries, beetroot slaw
£19.95

Hot Honey Chicken Burger

Panko chicken breast, Harissa aioli, Hot honey, crisp salad, tomato, crispy onions, Fries, beetroot slaw
£18.95

Bang Bang Burger (Vegan)

Crispy vegan patty, crisp salad, tomato, crispy onions, sweet chilli, fries, dressed leaves
£17.95 (VE)

Prawn Saganaki

King prawns in a rich tomato, garlic, olive and feta sauce, served with mixed leaves, garlic ciabatta and a wedge of lemon
£21.95 (GFA)

Chicken Shish Kebab

marinated chicken thighs, fries, warm flatbread, beetroot slaw, garlic yoghurt, Middle Eastern salad, chilli sauce
£18.95 (GFA)

London pride -Battered Haddock

Beer-battered haddock served with skin-on fries, minted crushed peas, tartare sauce and lemon.
£19.95 (GFA) (vegetarian option available)

Chicken, Ham Hock & Leek Pie

Buttery mash, tenderstem broccoli, crispy onions and rich house gravy.
£21.95

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TOASTED SOUR DOUGH - SANDWICHES & WRAPS SERVED MON - SAT 11:30AM - 5PM

Served with fries & dressed leaves

Posh Fish Sarnie

Ale-battered fish, homemade tartar
£14.95

Classic B.L.T

£13.95

Falafel Wrap (Vegan)

Crispy falafel, mixed leaves, tomato, red onion,
cucumber and hummus
£14.95

Grilled Chicken Burrata Wrap

Chargrilled chicken breast, creamy burrata, basil
pesto, sun-blushed tomatoes and mixed leaves
£14.95

Croque Monsieur

Pulled ham hock, Dijon mustard, mature Cheddar and
béchamel
£14.95

BREAKFAST & BRUNCH SERVED FRI - SUN 9AM - 11:30AM

The Botany Full English

Smoked bacon, farmhouse
sausage, fried egg, mushroom,
tomato, hash brown, beans,
black pudding, sourdough toast
£13.95 (GFA)

Vegan Breakfast

Plant-based sausages,
mushroom, tomato, hash
browns, beans, sourdough toast
£12.95 (VE)

Eggs Benedict

Poached fresh-hens eggs,
smoked streaky bacon,
hollandaise, sourdough
£11.95

Bacon & Eggs

Smoked streaky bacon, fried
eggs, toasted sourdough
£9.95

Sausage & Eggs

Farmhouse sausages, fried
eggs, toasted sourdough
£9.95

Sourdough Toast & Preserves

£4 (VE)

DESSERTS

Strawberries & Cream Cheesecake

vanilla ice cream, strawberry coulis
£8.95

Warm Chocolate Fudge Brownie

Madagascan vanilla ice cream, rich
chocolate sauce
£8.95

Classic Tiramisu

Coffee-soaked sponge, mascarpone cream,
vanilla ice cream
£8.95

Classic Banoffee pie

Madagascan vanilla ice cream
£8.95

OUR STORY

Gordano Inns was founded by two lifelong
friends, Charlie and Jake, who were both
born and raised in Bristol and met while
attending Gordano School.

From an early age, food and hard work
were always part of their lives. Charlie
followed his passion into the kitchen,
training and working as a chef, where he
developed a love for bold flavours and
quality ingredients. Jake began in
hospitality, learning the ropes of fast-
paced service before later becoming an
electrician — bringing a hands-on,
practical mindset to everything he does.

At the heart of our kitchen is Head Chef
Louis White, whose creativity and
attention to detail bring everything
together. Louis works closely with local
suppliers, ensuring fresh, high-quality
ingredients are at the core of every dish
and helping shape the flavour-led menu
we're proud to serve.

Despite taking different paths, Charlie and
Jake always shared the same dream: to
create something of their own. Gordano
Inns is the result — a place built on
friendship, local roots, and a genuine love
of good food done properly.

Everything we serve reflects where they've
come from — honest, hearty, and made to
be enjoyed.

SOURCED FROM LOCAL, INDEPENDENT SUPPLIERS

