

HOLY CARROT

S N A C K S

- Grilled olives 6
- Pickles & ferment plate 8
- Crudités, pickle mayo 8
- Koji bread, chilli ragu, smoked mushroom 9
- Sweet potato hummus, bhel puri, focaccia 10

S M A L L S

- Smoked beetroot, hazelnut crema, sweet & sour dill 11
- Stracciatella, peach, hazelnut, pumpkin seed salsa macha 11
- Grilled watermelon, cucumber, seaweed, togarashi 12
- Coal roasted leeks, corn, almonds, aji chilli 12
- Cuore Del Vesuvio tomatoes, almond ricotta, kombu, fine herbs 13

L A R G E

- Hispi cabbage dolma, vadouvan butter, cashew cream 17
- Oyster mushroom al pastor, smoked pineapple, crema 17
- Smoked carrot, harissa sunflower seed butter, chickpea purée 17
- Crispy celeriac, pickle butter 18
- Grilled summer squash, miso Bagna càuda, white bean, crema 19
- Hen of the woods, tofu soubise, mala sauce 22

S I D E S

- Jersey Royal Potato Salad. Green Goddess Dressing 7

Alma Bakery focaccia 5

We're committed to a seasonal menu being part of a responsible food system that prioritises regenerative farming. Our bread's from the Alma Bakery or made fresh in house, fruit & vegetables are sourced from a network of small-scale producers by Shrub Provisions, Natoora & NamaYasai. Honest Toil provide our Greek, cold pressed, unblended, unfiltered EVOO.

Please do ask about allergens & inform us of dietary requirements prior to ordering.
All prices inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.
100% of all tips go to our team.

DESSERTS

Sorbet 6

(ask the team for our flavours)

Chocolate tahini cremeaux,
roast hazelnuts 8

Vanilla amazake,
grilled strawberries, pistachios 8

Matcha “tiramisu” 8

Melons and shiso, lime leaf granita 10

