

HOLY CARROT AT PORTOBELLO

COCKTAILS

Lemon and Black Walnut Gimlet	15
Negroni	15
Black Lime Spritz (alcohol free)	12

Snack plate of pickles & ferments (GF)	8
--	---

BREADS

Koji Flatbread - Olive Oil - Maldon Salt	7
Grilled Notting Hill Bakery Focaccia	6

DIPS

White Bean - Bhel Puri - Curry Leaf Oil (GF, S)	6
Smoked Cashew Cream - Hazelnut Salsa Macha (N, S)	7
Tzatziki - Cucumber - Sweet & Sour Dill (GF)	6
Smoked Mushroom Chilli Ragu	7

Choice of bread with two/three dips	15/18
-------------------------------------	-------

SMALL PLATES

Delica Pumpkin - Pumpkin Seed Sambal - Stracciatella - Chestnut (GF)	14
Smoked Tofu - Chicory - Nashi Pear - Walnut Dressing (GF, N)	14
Beetroot Ezmé - Chilli - Blueberry - Pine nuts - Crema (GF, N)	13.5
Coal Roasted Leeks - Aji Corn - Almond Romesco (GF, N)	13.5

LARGE PLATES

Cep - Smoked Tofu - Cassoulet (GF)	25
Smoked Carrot - Harissa Butter - Butter Bean Purée (GF, S)	24
Artichoke Schnitzel - Curry Sauce - Pickles (S)	24
Oyster Mushroom - Roasted Koji Mole - Tostada (N, S)	24
Crispy Rice - Farm Peppers - Smoked Tomato (GF)	22

SIDES

Crispy Pink Fir Potatoes - Garlic & Pickle Mayo (GF)	8
Farm Leaf Salad - Yuzu - Kombu - Mustard Dressing (GF)	8
Grilled Sweet Potato "Yaki-Imo" - Corn Miso Butter (GF)	10
Charred Hispi Cabbage - Chilli - Tofu - XO (S)	10

GF: Gluten Free, N: Nuts, S: Sesame

Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises. To view our ALLERGEN Chart please speak to your server. All prices are inclusive of V.A.T.
A discretionary service charge of 12.5% will be added to your bill.