

HOLY CARROT

LUNCH

SNACKS

Pickles & Ferments 8

White Bean Dip, Bhel Puri, Curry Leaf Oil, Focaccia 12

Notting Hill Bakery Focaccia 5.5

Koji Bread, Smoked Mushroom Chilli Ragu 12

Koji bread, Kimchi Butter 12

SALADS

Wedge Gem Salad, Caesar Dressing, Smoked Tempeh, Pangratatto 12

Beetroot Cooked in the Coals, Black Garlic, Cream 13

FOCACCIA

Bombay Potato, Curry Leaf Mayonnaise, Pickled Beans 14.5

Iberico Tomato, Smoked Aubergine, Stracciatella, Wild Garlic Salsa Verde 14.5

Smoked Celeriac, Tofu Gribiche 14.5

LARGER

Shakshouka, Grilled Peppers, Smoked Tofu, Focaccia 15.5

Crispy Mushroom Wings, Aji Buffalo Hot Sauce 13.5 (Gf)

Celeriac Schnitzel Burger, Pickles, Curry Butter 15.5

Cassoulet, Wild Garlic, Mushroom & Peas, Tofu (Gf) 18

Smashed Broad Bean & Avocado Toast, Smoked Tempeh 13

SIDES

Pomme Frites, Pickle Salt, Garlic Mayonnaise (Gf) 7

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

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.

DESSERTS

All of our dessert are refined sugar free

Sorbet 7

(Ask the team for our flavours)

Almond and Cashew Soft Serve 8

Chocolate Tahini Cremeux, Sesame Snap 8

Matcha “Tiramisu” 8

Poached Pear, Macadamia, Soft Serve, Chocolate Sauce 12

Orange and Bergamot Pudding, Spiced “Custard” 9

W A R M

Espresso 2.50

Double Espresso 2.80

Americano 3.00

Latte 3.50

Flat White 3.50

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Traditional Matcha Latte 4.50

Iced Matcha Latte 4.50

Premium Quality Matcha 5.50

(Sproud, Soya, Oat, Coconut, Cashew, Almond)

Tea 4.00

Assam, Earl Grey, Oolong, Rooibos, Chamomile Flower

HOLY CARROT

BRUNCH

SNACKS

Pickles & Ferments 8

White Bean Dip, Bhel Puri, Curry Leaf Oil 12

Notting Hill Bakery Focaccia 5

Koji Bread, Smoked Mushroom Chilli Ragu

Koji bread, Kimchi Butter 12

Toasted Brioche, Koji "Honey" Ricotta 12

SALADS

Wedge Gem Salad, Caesar Dressing, Smoked Tempeh, Pangrattato 12

Beetroot Cooked in the Coals, Black Garlic, Cream 13

FOCACCIA

Bombay Potato, Curry Leaf Mayonnaise, Pickled Beans 14.5

Iberico Tomato, Smoked Aubergine, Stracciatella, Wild Garlic Salsa Verde 14.5

Smoked Celeriac, Tofu Gribiche 14.5

LARGER

Shakshouka, Grilled Peppers, Smoked Tofu, Focaccia 15.5 (Gf)

Crispy Mushroom Wings, Aji Buffalo Hot Sauce 13.5 (Gf)

Celeriac Schnitzel Burger, Pickles, Curry Butter 15.5

Cassoulet, Wild Garlic, Mushroom & Peas, Tofu 18 (Gf)

Smashed Broad Bean & Avocado Toast, Smoked Tempeh 13

Grilled Asparagus, Pea, Almond-Truffle Flatbread 16

SIDES

Pomme Frites, Pickle Salt, Garlic Mayonnaise (Gf) 7

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

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DESSERTS

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Sorbet 7

(Ask the team for our flavours)

Almond and Cashew Soft Serve 8

Chocolate Tahini Cremeux, Sesame Snap 8

Matcha "Tiramisu" 8

Poached Pear, Macadamia, Soft Serve, Chocolate Sauce 12

Orange and Bergamot Pudding, Spiced "Custard" 9

Chocolate Babka, Coffee Kombucha Glaze, Crema 10

Vanilla Waffle, Sticky Toffee Sauce 10

W A R M

Espresso 2.50

Double Espresso 2.80

Americano 3.00

Latte 3.50

Flat White 3.50

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Traditional Matcha Latte 4.50

Iced Matcha Latte 4.50

Premium Quality Matcha 5.50

(Sproud, Soya, Oat, Coconut, Cashew, Almond)

Tea 4.00

Assam, Earl Grey, Oolong, Rooibos, Chamomile Flower, Peppermint

HOLY CARROT

DINNER

SNACKS

- Padron Peppers, Bergamot Togarashi (Gf) 7
- Pickles & Ferment Plate (Gf) 8
- White Bean Dip, Bhel Puri, Focaccia 12
- Koji Bread, Smoked Mushroom Chili Ragu 12
- Koji Bread, Kimchi Butter 12
- Nottingham Bakery Focaccia, Olive Oil 5.5

SMALLS

- Smoked Beetroot, Blueberry Agrodolce, Pine Nuts (Gf) 11.5
- Stracciatella, Poached Rhubarb, Bitter Leaves, Nahm Jim (Gf) 12.5
- Coal Roast Leeks, Corn, Almond, Aji Chili (Gf) 12.5
- New Season Grilled Asparagus, Almond Ricotta, Kosho & Dressing (Gf) 13.5

LARGES

- Celeriac Schnitzel, "Cafe de Paris" Curry Butter, Pickles 19.5
- Smoked Carrot, Harissa Sunflower Seed Butter, Butter Beans Purrée (Gf) 20.5
- Crisp Artichoke, Massaman Sauce, Jasmine Pickles (Gf) 20
- Cassoulet, Mushrooms & Peas, Wild Garlic, Tofu (Gf) 23
- Oyster Mushroom, Roasted Koji Mole, Almond Tostada 23

SIDES

- Crispy Pink Fir Potatoes, Garlic & Pickles Mayo (Gf) 7.5

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DESSERTS

All of our dessert are refined sugar free

Sorbet 7

(Ask the team for our flavours)

Almond and Cashew Soft Serve 8

Chocolate Tahini Cremeux, Sesame Snap 8

Rhubarb and Almond Frangipane, Crisp Filo 10

Matcha "Tiramisu" 8

Poached Pear, Macadamia, Soft Serve, Chocolate Sauce 12

Orange and Bergamot Pudding, Spiced "Custard" 9

W A R M

Espresso 2.50

Double Espresso 2.80

Americano 3.00

Latte 3.50

Flat White 3.50

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Traditional Matcha Latte 4.50

Iced Matcha Latte 4.50

Premium Quality Matcha 5.50

(Sproud, Soya, Oat, Coconut, Cashew, Almond)

Tea 4.00

Assam, Earl Grey, Oolong, Rooibos, Chamomile Flower

HOLY CARROT

All our wines are low intervention, organic, and biodynamic, with a focus on soil health, which we consider the most important aspect of viticulture.

S O F T S

- Orange or Apple Juice 4
- Berry or Mango & Passion Fruit Smoothie 5
- Yuzu or Hibiscus Rose Something or Nothing 4.5
- Passion Fruit or Raspberry Kombucha 6.95
- Dalston's Ginger Beer 4.5
- XO's Lemon & Ginger Prebiotic 4.5

B E E R S

- Prime Time Session IPA 33cl 6.5
- Prime Time Lager 33cl 6.5
- Lucky Saint 0.5% Unfiltered Lager 6.5
- Lucky Saint 0.5% Hazy IPA 6.5

C I D E R S

- Sassy Organic Cider Brut 33cl 7
- Sassy Cider Rose 33cl 7

BY THE GLASS

B U B B L E S

Cremant Du Jura NV; Fumey-Chatelain, Chardonnay, Jura, France 14 / 70

W H I T E

Blanc du Grappin 2023, Le Grappin, Aligoté, Mâcon-Villages, France 7

Miranius 2022; Celler Credo, Xarel-lo, Alt Penedes, Spain 10 / 52

Trebbiano d'Abbruzzo 2022; Amarotti, Trebbiano d'Abbruzzo, Abbruzzo, Italy 14

P I N K

Alchymist 2022, Valérie Courrèges, Grenache Provinces, France 8

Meinklang Rose 2022; Meinklang, Zweigelt, Blanfrankisch, Burgenland, Austria 9 / 40

S K I N

Muscat Blanc "Mesas" 2024; Angus Paul, Stellenbosch, South Africa 10 / 50

Carantina 2023; Monterofce, Garganega, Veneto, Italy 12 / 60

R E D

Rouge du Grappin 2022; Le Grappin, Grenache, Syrah, Rhone, France 7

Les Clos Rouge 2022; Les Chemins De L'Arkose, Pinot Noir, Gamay, Loire, France 12 / 62

Frappato 2023; COS, Frappato, Sicily, Italy 14 / 70

A L C O H O L F R E E W I N E

Jasmin Silver Needle BOST, Ama Brewery, China, Denmark, 1.5% 12 / 56

All our wines are low intervention, organic, and biodynamic, with a focus on soil health, which we consider the most important aspect of viticulture.

B U B B L E S

Cremant Du Jura NV; Fumey-Chatelain, Chardonnay, Jura, France	70
RiFol; Ezio Cerruti, Moscato, Piedmont, Italy	82
Les Perles du Mont Blanc 2019; Domaine du Gringet, Gringet, Savoie, France	85
Terrers Brut Nature 2019; Recorado Corpinnat, Xarel-lo, Macabeo, Paredada	88
Bistrøtage Rosé NV (B11); Charles Dufour, Pinot Noir, Champagne, France	100
Les Terres D'Unions NV; Hugues Godmé, Champagne, France	110

W H I T E

El Pinto 2023; Hacienda La Parrilla, Palomino, Cadiz, Spain	40
Vermentino 2023; Antonio Camillo, Vermentino, Tuscany, Italy	45
Les Noëlls 2023; Domaine des Granits, Melon de Bourgogne, Loire, France	49
Miranius 2022; Celler Credo, Xarel-lo, Penedes, Spain	52
G23 2023; Criante, Grillo, Sicily, Italy	54
Vin Blanc 2023; Clos du Tue-Boeuf, Sauvignon Blanc, Loire, France	58
Bianco Ventire; Ezio Cerruti, Moscato, Piedmont, Italy	60
Patchwork 2022; La Cuverie, Chardonnay, Bugey, France	65
Zibibbo 2022, Nino Barraco, Zibibbo, Sicily, Italy	70
Trebbiano d'Abbruzzo 2022; Amorotti, Trebbiano d'Abbruzzo, Abbruzzo, Italy	72
Vayuste 2022; Esmeralda Garcia, Verdejo, Rueda, Spain	90
*18 Lunes 2019; Domaine Devevey, Chardonnay, Hautes-Côtes de Beaune, France	94
*Les Gaudrettes 2018; Tony Bonard, Chardonnay, Arbois, Jura, France	95
*Emmeram 2021; Gut Oggau, Gewurtzraminer, Burgenland, Austria	104
*Monsieur Gringet 2020; Domaine Belluard, Gringet, Savoie, France	116

*rare wines, very limited stock

R O S E

Meinklang Rose 2022; Meinklang, Zweigelt, Blaufränkisch, Burgenland, Austria	40
Kiss of Saperavi 2021, Tamuna's Wine, Kisi, Saperavi, Rkatsiteli, Kakheti, Georgia	54
Naturaleza Salvaje Clarete 2021; Azul Y Garanza, Garnacha, Navarra, Spain	62
*Cecilia 2021; Gut Oggau, Field Blend, Burgenland, Austria	104

S K I N C O N T A C T / O R A N G E

Bianco Catarratto 2022; Maremossa, Catarratto, Sicily, Italy	48
Sotaterra 2021; Entre Vinyes, Macabeo, Penedès, Spain	52
Safari 2023; Schödl Family, Grüner Veltliner, Weinviertel, Austria	60
*Slatnik 2022; Saša Radikon, Chardonnay, Friulano, Friuli-Venezia Giulia, Italy	90
*Emmeram 2021; Gut Oggau, Gewürztraminer, Burgenland, Austria	104

R E D

Rufia! 2022, Rufete-Touriga, Clarete, Portugal	46
Xi-Ro 202; Ktima Ligas, Xinomarvo, Pella, Greece	50
Et Si On Respirait Plus Fort; Artisans Partisans, Grenache Noir, Languedoc, France	52
Les Benjamin 2021; Le Vin des Bons Vivants, Gamay, Beaujolais, France	55
Les Clos Rouge 2022; Les Chemins De L'Arkose, Pinot Noir, Gamay, Loire, France	62
Chinon Les Beaux Monts 2022; Catherine & Pierre Breton, Cabernet Franc, Loire, France	66
Chinon La Nivardière "Renaissance", Cabernet Franc, Loire, France	67
Frappato 2023; COS, Frappato, Sicily, Italy	70
Domaine des Moriers; Beaujolais-Villages, Gamay, Beaujolais, France	73
Pinot Meunier 2022; Walgate Wine, Pinot Meunier, Sussex, England	80
Monthanet-Thoden Rouge 2022; Domaine de la Cadette, Pinot Noir, Burgundy, France	82
*Le Gingle 2018; Tony Bonard, Trousseau, Jura, France	84
*Pineau D'Aunis, Le Regard 2021; Jean-Pierre Robinot, Loire France	87
*Brunello Di Montalcino 2019; La Palazzetta, Sangiovese, Tuscany, Italy	99
*Trousseau Des Corvees 2022; Domaine De La Tournelle, Trousseau, Jura, France	102

N O / L O W A L C O H O L

Bost Jasmine, Ama Brewery, 1.5%	52
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*rare wines, very limited stock

COCKTAILS

Old Fashioned 15

*Bourbon, Cognac, *Corn Silk Syrup, Orange*

Holy Spritzer 15

*Cynar, Sparkling Wine, *Carrot Molases*

Spicy Margarita 15

*Tequila, *Jalapeno Apple, *Pine Agrodolce, Mezcal, *Black Lime*

Dirty Martini 15

*Portobello Gin, Vermouth, *Black Walnut, *Nori*

Purple Daquiri 15

*Rum, *Sumac & *Purple Basil*

Greensleeves 15

*Vodka, *Fig & Vanilla Syrup, Matcha, Dill*

The Booch 12

**Pear & Bergamot Cheong, *Coffee Kombucha*

Very Holy Spritzer 12

*Non-alcoholic version, *Carrot Molases, Lapsang Tea*

*At Holy Carrot, we're committed to sustainability and zero waste. Every Cocktail features unique ingredients crafted by Daniel Watkins using by-products from the ferment lab, giving each drink a story worth tasting

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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.

HOLY CARROT

MICHELIN GUIDE LUNCH TASTING MENU

S N A C K S

Pickles and Ferments Plate

S M A L L S

Sweet Potato Hummus

Bhel Puri, Focaccia

Coal Roasted Leeks

Corn, Almond, Aji Chilli

L A R G E S

Smoked Carrot

Harrisa Sunflower Seed Butter, White Bean Puree

Smoked Crispy Coral Tooth Mushroom

Maypo Gravy

D E S S E R T

Chocolate Cremeux

Miso Sesame Caramel

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HOLY CARROT

MICHELIN GUIDE DINNER TASTING MENU

S N A C K S

Koji Bread

Smoked Mushrooms Chili Ragu

Pickles and Ferments Plate

S M A L L S

Smoked Beetroot

Blueberry Agrodolce, Pine Nuts

Coal Roasted Leeks

Corn, Almond, Aji Chilli

L A R G E S

Smoked Carrot

Harrisa Sunflower Seed Butter, White Bean Puree

Hen of the Woods Mushroom

Roasted Koji Mole, Almond Taco

D E S S E R T

Matcha 'Tiramisu'

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