

HOLY CARROT

DINNER

SNACKS

- (GF) Pickles & Ferment Plate 8
- White Bean Dip, Bhel Puri, Focaccia 12
- Koji Bread, Smoked Mushroom Chili Ragu 12
- Koji Bread, Kimchi Butter 12
- (GF) Farm Radishes, Smoked Tofu, Herb Mayonnaise 11
- Grilled Nottingham Bakery Focaccia, Olive Oil 5.5

SMALLS

- (GF) Beetroot Cooked in the Coals, Blueberry, Pine Nuts 13
- (GF) Coal Roasted Leeks, Aji Romesco, Almond 12.5
- (GF) British Heritage Tomatoes, Nahm Jim, Stracciatella 13.5
- (GF) Cucumber, Sweet & Sour Dill, Tzatziki 12.5
- Grilled Smoked Watermelon, Cashew Cream, Ponzu 12

LARGES

- (GF) Trombetta Courgettes, Miso Beans, Fenugreek 22
- (GF) Smoked Carrot, Harissa Butter, Beans Purée 20.5
- Crisp Artichoke, Tempeh Tomato Sambal 21
- Grilled Onions, Wild Garlic, Smoked Tofu Crema, Orzo Pasta 22
- Oyster Mushroom, Roasted Koji Mole, Almond Tostada 23

SIDES

- (GF) Crispy Pink Fir Potatoes, Garlic & Pickle Mayo 7.5
- (GF) Summer Leaf Salad, Mustard Dressing 7

We're committed to a seasonal menu being part of a responsible food system, that prioritises regenerative farming. Our bread's from the **Nottingham 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. All our ferments & pickles are house made.

HOLY CARROT

Brunch - Lunch

Pickles & Ferments	8.5
White Bean Dip, Bhel Puri, Curry Leaf Oil (GF)	9.0
Whipped Tofu, Hazelnut Salsa Macha (GF, N)	9.0
Cucumber, Sweet & Sour Dill, Tzatziki (GF)	9.0
Grilled Notting Hill Bakery Focaccia	6.0
Koji Bread, Smoked Mushroom Chilli Ragu	12
Koji Flatbread, Olive Oil, Maldon Salt	9.0

Beetroot Cooked in the Coals, Blueberry, Pine nuts, Crema (GF, N)	13.5
Fen Farm Tomatoes, Bloody Mary Dressing, Straciatella, Pangrattato	14
Figs, Smoked Tofu Cream, Watermelon Rind Mostarda (GF)	13
Coal Roasted Leeks, Aji Corn, Almond Romesco (GF, N)	13.5

Caesar Salad, Smoked Tempeh, Pangrattato	12
Green Goddess Salad (GF)	13

Shakshouka, Grilled Peppers, Smoked Tofu, Focaccia	15.5
Crispy Mushroom Wings, Aji Buffalo Hot Sauce (GF)	13.5
Artichoke & Smoked Tofu Burger, Pickles, Curry Butter, Aioli	15.5
Koji Pizetta, Crispy Tofu, Mushroom XO, Pickles	16

Pomme Frites, Pickle Salt, Garlic Mayonnaise (GF)	8
Farm Leaf Salad, Yuzu, Kombu, Mustard Dressing (GF)	8
Grilled Sweet Potato "Yaki-Imo", Corn Miso Butter (GF)	12
Charred Hispi Cabbage, Curry Butter, Gunpowder (GF)	10

GF: Gluten Free, N: Contains Nuts

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.

LUNCH SPECIAL

£25

Melonade

Non-Alc, Melon Trim Cheong

Udon Noodles, House Marmite Butter

Pickled Mustard Greens

or

(N) Tomato Pizzeta, Smoked Harissa Mayo

Aged Cashew Miso, Smoked Almond

(GF) Farm Leaf & Herb Side Salad

DESSERT

(N) Soft Serve

Cashew & Almond

GF : gluten free

N: contains nuts

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.

SOFTS

MADE IN HOUSE

- Jasmine Soda 6.5
- Melonade 7.5
- Watermelon Lime Leaf Soda
- with Watermelon Candy Leather 7.5

JUICE

- “Orange” or “Apple” Juice 4.5
- “Mixed Berry” or “Mango & Passion Fruit” Smoothie 5

FIZZY

- “Yuzu” or “Hibiscus Rose” Something or Nothing 4.5
- “Raspberry Elderflower” or “Mango Ginger” Kombucha 6.95
- Dalston’s Ginger Beer 4.5
- XO’s Lemon & Ginger Prebiotic 4.5

BEERS

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

CIDERS

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

COCKTAILS

Mimosa 15
Orange Juice, Cremant

Martini 15
Vodka or Gin, Vermouth

Seasonal Daiquiri 15
Rum, Lime Juice

Moscow Mule 15
Vodka, Ginger Beer, Lime Juice

Espresso Martini 15
Vodka, Coffee Liqueur, Espresso

Old Fashioned 15
Bourbon, Bitters, Citrus Twist

Margarita 15
Classic or Spicy – Tequila, Lime, Orange Liqueur

Negroni 15
Gin, Campari, Vermouth

Aperol Spritz 15
Aperol, Cremant

Lillet Spritz 15
Lillet Blanc, Cremant, Citrus

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BY THE GLASS

BUBBLES

Chardonnay, Pinot Blanc; Geschickt Cremant Brut Nature; Domaine Frederic Geschickt; Alsace, France 15 / 70

WHITE

Albarino; Pazo de Mirasoles Albariño 2024; Bodegas Parra Jimenez; La Mancha, Spain 10 / 52

Aligoté; Blanc du Grappin 2023; Le Grappin; Mâcon-Villages, France 8

Chinon Blanc; Le Clos de la Cure 2024; Domaine Fabrice Gasnier; Touraine, France 13 / 70

PINK

Grenache; Alchymist 2022; Valérie Courrèges; Provinces, France 8

Zweigelt, Blaufrankisch; Meinklang Rose 2022; Meinklang; Burgenland, Austria 9 / 46

SKIN

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

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

RED

Grenache, Syrah; Rouge du Grappin 2022; Le Grappin; Rhone, France 8

Tempranillo, Garnacha, Viura; Too Mahats 2023; Hontza; Rioja, Spain 11 / 62

Pinot Noir, Gamay; Les Clos Rouge 2022; Les Chemins De L'Arkose; Loire, France 13 / 70

ALCOHOL FREE WINE

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

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B U B B L E S

Chardonnay, Pinot Blanc; Geschickt Cremant Brut Nature; Domaine Frederic Geschickt; Alsace, France 70
Chardonnay, Pinot Noir, Pinot Meunier; Les Terres D'Unions NV; Hugues Godmé; Champagne, France 110
Gringet; Les Perles du Mont Blanc 2019; Domaine du Gringet; Savoie, France 85
Pinot Noir; Biströtage Rosé NV (B11); Charles Dufour; Champagne, France 100
Moscato; RiFol; Ezio Cerruti; Piedmont, Italy 82
Xarel-lo, Macabeo, Parellada; Terrers Brut Nature 2019; Recaredo Corpinnat; Catalonia, Spain 88

W H I T E

Albarino; Pazo de Mirasoles Albariño 2024; Bodegas Parra Jimenez; La Mancha, Spain 52
Chardonnay; Patchwork 2022; La Cuverie; Bugey, France 65
Chinon Blanc; Le Clos de la Cure 2024; Domaine Fabrice Gasnier; Touraine, France 70
*Gewurtzraminer; Emmeram 2021; Gut Oggau; Burgenland, Austria 104
Grillo; G23 2023; Criante; Sicily, Italy 54
*Gringet; Monsieur Gringet 2020; Domaine Belluard; Savoie, France 116
Melon de Bourgogne; Les Noëles 2023; Domaine des Granits; Loire, France 49
Moscato; Bianco Ventire; Ezio Cerruti; Piedmont, Italy 60
Palomino; El Pinto 2023; Hacienda La Parrilla; Cadiz, Spain 40
Sauvignon Blanc; Vin Blanc 2023; Clos du Tue-Bocuf; Loire, France 58
Trebiano d'Abbruzzo; Trebbiano d'Abbruzzo 2022; Amorotti; Abbruzzo, Italy 72
Verdejo; Vayuste 2022; Esmeralda Garcia; Rueda, Spain 90
Vermentino; Vermentino Toscana 2023; Antonio Camillo; Tuscany, Italy 45
Xarel-lo; Miranius 2022; Celler Credo; Penedes, Spain 52
Zibibbo; Zibibbo 2022; Nino Barraco; Sicily, Italy 70

R O S E

Garnacha; Naturaleza Salvaje Clarete 2021; Azul Y Garanza; Navarra, Spain 62
*Field Blend; Cecilia Rosé 2021; Gut Oggau; Burgenland, Austria 104
Kisi, Saperavi, Rkatsiteli; Kiss of Saperavi 2021; Kortavebis Marani; Kakheti, Georgia 54
Rufete, Touriga Nacional; Rufia! Clarete 2022; João Tavares de Pina; Dão, Portugal 46
Zweigelt, Blanfrankisch; Meinklang Rose 2022; Meinklang; Burgenland, Austria 45

*rare wines, very limited stock

SKIN CONTACT / ORANGE

*Arneis, Moscato Bianco; Armonia 2022; Valdisole; Piedmont, Italy 88
Catarratto Bianco; Maremosso Catarratto 2022; Rallo; Sicily, Italy 48
*Chardonnay, Friulano; Slatnik 2022; Radikon; Friuli-Venezia Giulia, Italy 90
Garganega; Carantina 2023; Monteforce; Veneto, Italy 60
*Gewurztraminer; Emmeram 2021; Gut Oggau; Burgenland, Austria 104
Grüner Veltliner, Welschriesling, Mucat, Weissburgunder; Safari 2023; Weingut Schödl; Weinviertel, Austria 62
Macabeo; Oníric Sotaterra 2021; Entre Vinyes; Penedès, Spain 52
Macabeu, Grenacha Roja; Sarau Blanco 2023; Rim; Emporda, Spain 68
*Vermentino, Grenache Blanc; Nespola 2022; Tutti Frutti Ananas; Roussillon, France 72

RED

Barbera; Barbera D'Alba Zio Nando 2021; Rivetto; Piemonte, Italy 78
Cabernet Franc; Chinon Les Beaux Monts 2022; Catherine & Pierre Breton; Loire, France 66
Ciliegiolo, Grenache, Carignano; Mediterraneo Rosso 2023; Antonio Camillo; Tuscany, Italy 49
Cinsault, Syrah, Cabernet Sauvignon; Musar Jeune 2021; Chateau Musar; Bekaa Valley, Lebanon 71
Frappato; Frappato 2023; COS; Sicily, Italy 70
Gamay; Chateau Roulant 2021; Benoit Camus; Beaujolais, France 63
Gamay; Domaine des Moriers; Beaujolais-Villages; Beaujolais, France 73
Gamay; Les Benjamin 2021; Le Vin des Bons Vivants; Beaujolais, France 55
Grenache Noir, Et Si On Respirait Plus Fort; Artisans Partisans; Languedoc, France 52
*Pineau D'Aunis, L'Ange Vin Les Vignes de le Regard 2021; Jean-Pierre Robinot; Loire, France 87
Pinot Meunier, Pinot Meunier 2022; Walgate Wine; Sussex, England 80
Pinot Noir; Pinot Noir 2023; Guy Allion; Loire, France 60
Pinot Noir, Gamay; Les Clos Rouge 2022; Les Chemins De L'Arkose; Loire, France 70
*Sangiovese; Brunello Di Montalcino 2019; La Palazzetta; Tuscany, Italy 99
Syrah; Yseult Mon Amour 2021; Vincent Ruiz; Ardeche, France 88
Tempranillo, Garnacha, Viura; Too Mahats 2023; Hontza; Rioja, Spain 62
*Trousseau; Le Ginglet 2018; Tony Bonard; Jura, France 84
*Trousseau; Trousseau Des Corvees 2022; Domaine De La Tournelle; Jura, France 102
Xinomarvo; Xi-Ro 2020; Kríma Ligas; Pella, Greece 50

NO / LOW ALCOHOL

Bost Jasmine, Ama Brewery, 1.5% 52

*rare wines, very limited stock

DESSERTS

All of our dessert are refined sugar free

(GF) Sorbet 7

(Ask the team for our flavours)

(GF, S) Chocolate Tahini Cremeux, Sesame Snap 8

(N,GF) Chilled Rice Amazake pudding, Strawberries, Elderflower, Pistachio 10

(N) Pecans Tiramisu 8

(GF) Melon Balls, Lime Leaf Granita, Shio Syrup 9

(N, GF) Orange and Bergamot Pudding, Spiced Custard, Apricot 9

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(N) Almond and Cashew Soft Serve 8	with	Coffee Affogato 10
		Matcha Affogato 10
		Koji Honey, Fennel Pollen 10

W A R M

Espresso 2.80

Double Espresso 3

Cortado 3.4

Americano 3.30

Latte 3.60

Flat White 3.60

Traditional Matcha Latte 4.50

Iced Matcha Latte 5.50

Iced Americano 4.00

Ice Latte 4.50

Milk Option:

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

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Tea 5.00

Assam, Earl Grey, Oolong, Rooibos, Chamomile Flower, Green Tea, Jasmine

GF: Gluten Free

N: Contains Nuts

S: Sesame

BRUNCH DESSERTS

All of our dessert are refined sugar free

(GF) Sorbet 7

(Ask the team for our flavours)

(GF) Chocolate Tahini Cremeux, Sesame Snap 8

(N,GF) Chilled Rice Amazake pudding, Strawberries, Elderflower, Pistachio 10

(N) Pecans Tiramisu 8

(GF) Melon Balls, Lime Leaf Granita, Shio Syrup 9

(N,GF) Orange and Bergamot Pudding, Spiced Custard 9

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(N, GF) Almond and Cashew Soft Serve 8	with	Coffee Affogato 10
		Matcha Affogato 10
		Koji Honey, Fennel Pollen 10

Chocolate Babka, Coffee Kombucha Glaze, Crema 10

(GF) Vanilla Waffle, Sticky Toffee Sauce 10

W A R M

Espresso 2.80

Double Espresso 3

Cortado 3.4

Americano 3.30

Latte 3.60

Flat White 3.60

Traditional Matcha Latte 4.50

Iced Matcha Latte 5.50

Iced Americano 4.00

Ice Latte 4.50

Milk Option:

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

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Tea 5.00

Assam, Earl Grey, Oolong, Rooibos, Chamomile Flower, Green Tea, Jasmine

GF: Gluten Free

N: Contains Nuts