

HOLY CARROT

S N A C K S

Pickles & crudité 7
Smoked chilli morkovka 6
Grilled olives 7
Koji flatbread, Honest Toil 7
Toasted focaccia, miso butter 8

S K E W E R S

Padron peppers, whipped tahini 7
Asparagus, citrus, coconut butter 7
Glazed oyster mushroom, gomasio 7

S M A L L S

Smoked celeriac “carpaccio”, deli dressing 11
Cuore Del Vesuvio tomatoes, “Superstraccia”, kombu, fine herbs 13
Coal roasted leeks, corn, almonds, aji chilli 12
Sweet potato hummus, bhel puri, seeded crackers 10
Grilled watermelon, cucumber, seaweed, togarashi 12
Smoked beetroot, hazelnut crema, sweet & sour dill 11
Almond ricotta, corno peppers, fennel pollen 12

L A R G E

Tokyo turnip schnitzel, pickle, nut brown butter 17
Smoked carrot, pickled kombu & rose, fermented chilli butter 18
Grilled hispi cabbage, vadouvan butter, cashew cream 18
Hen of the woods, tofu soubise, mala sauce 22
Grilled courgettes, bagna cauda, zhoug, white beans 20

C L A S S I C S

“Sexy Tofu” 18
Crispy oyster mushrooms, buffalo butter sauce, pickles 16
Caesar salad 8

S I D E S

Grilled greens 6
Fries & mayonnaise 7

SAMPLE MENU ONLY. All prices inclusive of VAT.

Please do ask about allergens & inform us of dietary requirements prior to ordering.

A 12.5% discretionary service charge will be added to your bill. 100% of all tips go to our team.

DESSERTS

Chocolate tahini cremeaux,
roast hazelnuts 8

Vanilla amazake,
grilled strawberries, pistachios 8

Matcha “tiramisu” 7

Grilled melon, lime leaf granita 8

Ask for today's soft serve

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