

# HOLY CARROT

## LUNCH

### BREAD

- Koji Flat Bread
- Smoked Mushroom Chilli Ragu 10  
or  
Kimchi Butter 8
- Alma Bakery Focaccia 5  
Olive Oil

### SNACKS

- Pickle Plate 8
- Sweet Potato Hummus 10  
Bhel Puri, Focaccia
- White Bean & Walnut Dip 11  
Focaccia

### SMALLS

- Smoked Beetroot 11  
Blueberry Agrodolce, Pine Nuts
- Coal Roasted Leeks 12  
Corn, Almond, Aji Chili
- Stracciatella 11  
Persimmon, Bitter Leaves, Nahm Jim
- Delica Pumpkin 13  
Almond Ricotta, Pickled Walnuts

### LARGES

- Crispy Mushroom Wings 13.5  
House Buffalo Sauce
- Shakshouka 14.5  
Koji Cured Tofu
- Celeriac Schnitzel 16.50  
Katsu Curry, Pickles
- Grilled Peppers 13.5  
Sauerkraut & Caraway Butter, Focaccia
- Oyster Mushroom Burger 14.5  
Kimchi Mayo, Pickles
- Winter Hot Pot 16.5  
Foraged Wild Mushrooms, Smoked Tofu, Chestnut

### SIDES

- Crispy Pink Fir Potatoes 7  
Garlic & Pickles Mayo
- Roasted Sweet Potato 9  
Pumpkin Seed Miso Butter
- Potato & Bulgur Wheat Hash Brown 9  
Kimchi Butter

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.

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

Sorbet 7

*(Ask the team for our flavours)*

Chocolate Tahini, Cremeux Roast Hazelnuts 8

Spiced Aamazake Rice Pudding, Pumpkin Jam 8

Matcha "Tiramisu" 8

Warm Savarin, Figs, Crema 10

Sticky Toffee Pudding, Carob Caramel, Cream 10

*All of our dessert are refined sugar free*

## W A R M

Espresso 2.50

Double Espresso 2.80

Americano 3.00

Latte 3.50

Flat White 3.50

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, Jasmine Pearls, Rooibos, Chamomile Flower

# HOLY CARROT

## DINNER

### SNACKS

Pickles & Ferment Plate 8

Koji Bread, Smoked Mushroom Chili Ragu 10

### SMALLS

Sweet Potato Hummus, Bhel Puri, Focaccia 10

Smoked Beetroot, Blueberry Agrodolce, Pine Nuts 11

Stracciatella, Persimmon, Bitter Leaves, Nahm Jim 11

Coal Roasted Leeks, Corn, Almond, Aji Chili 12

Delica Pumpkin, Almond Ricotta, Pickled Walnuts 13

### LARGES

Collard Greens Dolma, Cashew Cream, Vadouvan 18

Smoked Carrot, Harissa Sunflower Seed Butter, Butter Beans Purrée 18

Celeriac Katsu, Pickles 18

Grilled Onion Pumpkin, Butter Beans, Hazelnuts & Rose 19

Hen of the Woods Mushroom, Roasted Koji Mole, Almond Taco 22

Foraged WILD ROOM Mushrooms Cassoulet, Smoked Tofu, Chestnut 23

### SIDES

Crispy Pink Fir Potatoes, Garlic & Pickles Mayo 7

Baked Sweet Potato, Pumpkin Seed Miso Butter 9

Potato & Bulgur Wheat Hash Brown, Kimchi Butter 9

Alma Bakery Focaccia 5

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