

# HOLY CARROT

## COCKTAILS

Pastel 15.5  
Grey Goose Vodka, Rhubarb,  
Capreolous Raspberry Eau De Vie

Toreador 15  
El Tequileño Tequila, Apricot, Agave

Dill Infused Martini 15  
Vodka or Gin

Old Fashioned 15  
Buffalo Trace Bourbon, Martell VS Cognac, Redbreast 12  
Whisky, Golden Syrup

Espresso Martini 15  
Grey Goose Vodka, Martell VS Cognac, Coffee

Lychee Martini 15  
Grey Goose Vodka, Lychee, Dolin Dry Vermouth

## SNACKS

Pickles & Ferment Plate 8

Jerusalem Artichoke, Fig & Truffle 'Honey' 8

Koji Bread, Chilli Ragu & Smoked Mushroom 10

## SMALLS

Sweet Potato Hummus 10  
Bhel Puri, Focaccia

Smoked Beetroot 11  
Hazelnut Crema, Sweet & Sour Dill

Stracciatella 11  
Fig, Hazelnut & Pumpkin Seed Salsa Macha

Coal Roasted Leeks 12  
Corn, Almonds, Aji Chilli

Delica Pumpkin 13  
Almond Ricotta, Pickled Walnuts

## LARGES

Grilled Peppers 18  
Tomato, Lentils, Spiced Ragu

Smoked Carrot 18  
Harissa Sunflower Seed Butter, Butter Beans Purée

Crispy Celeriac 18  
Pickle Butter

Oyster Mushroom Al Pastor 17  
Smoked Pineapple, Crema

Grilled Onion Pumpkin 19  
Butter Beans, Rose XO

Hen of the Woods 22  
Tofu Soubise, XO, Pickled Seaweed

## SIDES

Crispy Pink Fir Potatoes, Garlic & Pickle Mayo 7

Baked Sweet Potato, Pumpkin Seed Miso Butter 9

Alma Bakery Focaccia 5

We're committed to a seasonal menu being part of a responsible food system, that prioritises regenerative farming. Our bread's from the Alma 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.

# DESSERTS

Sorbet 6

*(ask the team for our flavours)*

Chocolate tahini cremeaux,  
roast hazelnuts 8

Vanilla amazake,  
grilled strawberries, pistachios 8

Matcha “tiramisu” 8

Melons and shiso, lime leaf granita 10

# HOLY CARROT

## LUNCH MENU

Crispy Oyster Mushroom

+ Soft Drink - 15.50

+ Beer or House Wine - 17.50

## SMALLS

Crispy Pink Fir Potatoes 7

Garlic & Pickle Mayo

Baked Sweet Potato 9

Pumkin Seed Miso Butter

Sweet Potato Hummus 10

Bhel Puri, Focaccia

'Lobio' 11

White Bean & Walnut Dip, Focaccia

Smoked Beetroot 11

Hazelnut Crema, Sweet & Sour Dill

## LARGES

Baby Gem 12.5

'Caesar Dressing', Nori Salt

Crispy Oyster Mushrooms 13.5

Peach & Chili

Turkish Peppers 13.5

Carrot Kimchi Butter, Flatbread

Grilled Pumpkin 14.5

Butter Beans, Rose XO

Foraged Wild Mushroom Burger 14.50

Smoked Pineapple, Tomatillo Salsa, Flatbread

## DESSERTS

Sorbet 6

*(Ask the team for our flavours)*

Chocolate Tahini Cremeux, Roast Hazelnuts 8

Spiced Amazake Rice Pudding, Pumkin Jam 8

Matcha "Tiramisu" 8

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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.