

HOLY CARROT

LUNCH MENU

SMALLS

Sweet Potato Hummus 10

Bhel Puri, Focaccia

'Lobio' 11

White Bean & Walnut Dip, Focaccia

Smoked Beetroot 11

Blueberry Agrodolce, Pine Nuts

Whipped Tofu 12

Grilled Winter Salad

LARGES

Crispy Oyster Mushrooms 13.5

House Buffalo Sauce

Grilled Peppers 13.5

Carrot Kimchi Butter, Focaccia

Shakshouka 14.5

Koji Cured Tofu

'Farinata' 16.5

Foraged Wild Mushrooms

Coral Tooth Mushroom Burger 16.50

Kimchi Mayo, Crema, Pickles

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 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.

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

SNACKS

Pickles & Ferment Plate 8

Koji Bread, Chilli Ragu & Smoked Mushroom 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

Crispy Celeriac, Pickle Butter 18

Grilled Onion Pumpkin, Butter Beans, Hazelnuts & Rose 19

Coral Tooth Mushroom, Tofu Soubise, XO, Pickled Seaweed 22

Foraged WILD ROOM Mushrooms Bulgur Fritters, Cep Cream 25

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.