

HOLY CARROT AT PORTOBELLO

Snack plate of pickles & ferments (GF)	8
BRUNCH	
Chocolate Babka with Soft Serve & Coffee Kombucha Glaze (N)	12
Vanilla Waffle, Sticky Toffee Sauce (GF)	10
B R E A D S	
Koji Flatbread - Olive Oil - Maldon Salt	7
Grilled Notting Hill Bakery Focaccia	6
D I P S	
White Bean - Bhel Puri - Curry Leaf Oil (GF)	6
Smoked Cashew Cream - Hazelnut Salsa Macha (N)	7
Tzatziki - Cucumber - Sweet & Sour Dill (GF)	6
Smoked Mushroom Chilli Ragu	7
Choice of bread with two/three dips	15/18
P L A T E S / S A L A D S	
Delica Pumpkin - Pumpkin Seed Sambal - Stracciatella - Chestnut (GF)	14
Smoked Tofu - Chicory - Nashi Pear - Walnut Dressing (GF, N)	14
Beetroot Ezmé - Chilli - Blueberry - Pine nuts - Crema (GF, N)	13.5
Coal Roasted Leeks - Aji Corn - Almond Romesco (GF, N)	13.5
Caesar Salad - Smoked Tempeh - Pangrattato	12
H O L Y C L A S S I C S	
Koji Pizetta - Crispy Tofu - Mushroom XO - Pickles	16
Shakshouka - Grilled Peppers - Smoked Tofu - Focaccia	15.5
Artichoke Burger - Smoked Tofu Gribiche - Kraut	15.5
Crispy Mushroom Wings - Aji Buffalo Hot Sauce (GF)	13.5
S I D E S	
Chips - Pickle Salt - Garlic Mayonnaise (GF)	8
Farm Leaf Salad - Yuzu - Kombu - Mustard Dressing (GF)	8
Grilled Sweet Potato "Yaki-Imo" - Corn Miso Butter (GF)	10
Charred Hispi Cabbage - Chilli - Tofu - XO (S)	10

GF: Gluten Free, N: Nuts, S: Sesame

Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises. To view our ALLERGEN Chart please speak to your server. All prices are inclusive of V.A.T.
A discretionary service charge of 12.5% will be added to your bill.