

HOLY CARROT AT PORTOBELLO

COCKTAILS

Mimosa	12
Aperol Spritz	12
Jasmine Highball (Mocktail)	10

SET MENU

(Minimum two guests)

Koji Flatbread - Olive Oil - Maldon Salt
White Bean - Bhel Puri - Curry Leaf Oil (GF,S)
Tzatziki - Cucumber - Sweet & Sour Dill (GF)

Choose a selection of courses from below:

Bread and dips + 2 courses - 22 per person
(add additional course - + 6 pp)

Beetroot Ezmé - Chilli - Blueberry - Pine nuts - Crema (GF, N)

Coal Roasted Leeks - Aji Corn - Almond Romesco (GF, N)

Crispy Mushroom Wings - Aji Buffalo Hot Sauce (GF)

Shakshouka - Grilled Peppers - Smoked Tofu - Focaccia (S)

EXTRA SIDES

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.