

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 Roasted Sweet Potato 9 Potato & Bulgur Wheat Hash Brown 9
Garlic & Pickles Mayo Pumpkin Seed Miso Butter 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 Chilli 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 Purée 18

Celeriac Katsu, Pickles 18

Grilled Onion Pumpkin, Butter Beans, Hazelnuts & Rose 19

Hen of the Wood, Tofu Soubise, XO, Pickled Seaweed 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

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.