

HOLY CARROT

LUNCH MENU

BREAD

Koji Flat Bread
Chilli Ragu & Smoked Mushroom 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

Stracciatella 11
Persimmon, Bitter Leaves, Nahm Jim

Coal Roasted Leeks 12
Corn, Almond, Aji Chili

Delica Pumpkin 13
Almond Ricotta, Pickled Walnuts

LARGES

Crispy Mushroom Wings 13.5
House Buffalo Sauce

Grilled Peppers 13.5
Sauerkraut & Caraway Butter, Focaccia

Shakshouka 14.5
Koji Cured Tofu

Oyster Mushroom Burger 14.5
Kimchi Mayo, Pickles

Celeriac Schnitzel 16.50
Katsu Curry, Pickles

Farinata Pancake 16.5
Foraged Wild Mushrooms

SIDES

Crispy Pink Fir Potatoes 7
Garlic & Pickles Mayo

Roasted Sweet Potato 9
Pumpkin Seed Miso Butter

Potato & Bulgur Wheat Hash Brown 9
Kimchi Butter

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 **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

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

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