

HOLY CARROT

BRUNCH

SNACKS

Sweet Potato Hummus, Bhel Puri, Focaccia 11

White Bean & Walnut Dip, Focaccia 11

Pickle Plate 8 (Gf)

BREAD

Koji Bread, Smoked Mushroom Chilli Ragu or Kimchi Butter 12

Smashed Broad Bean & Avocado Toast, Crispy Tempeh, Herb Oil 12

Confit Iberico Tomatoes, Smoked Aubergine, Toast 12

Toasted Brioche, Koji "Honey" Tofu 12

SMALLS

Smoked Beetroot, Blueberry Agrodolce, Pine Nuts 11 (Gf)

Stracciatella, Persimmon, Bitter Leaves, Nahm Jim 11 (Gf)

Coal Roasted Leeks, Corn, Almond, Aji Chili 12 (Gf)

Iberico Winter Tomato, Almond Ricotta, Pickled Seaweed, Ancho Dressing 13 (Gf)

LARGER

Fried Mushroom Burger, Mapo Gravy, Pickles 15.5

Shakshouka, Koji Cured Tofu 14.5 (Gf)

Crispy Mushroom Wings, House Buffalo Sauce 13.5 (Gf)

Celeriac Schnitzel, Katsu Curry, Pickles 16.5

Winter Hot Pot, Foraged Wild Mushrooms, Smoked Tofu, Chestnut 16.5 (Gf)

SWEETER

Poached Rhubarb Porridge 10 (Gf)

Chocolate Babka, Coffee Kombucha Glaze, Crema 10

Soft Serve 8 (Gf)

Vanilla Waffle, Sticky Toffee Sauce 10 (Gf)

Poached pear, Macadamia, Soft Serve, Chocolate Sauce 12 (Gf)

SIDES

Crispy Pink Fir Potatoes, Garlic & Pickles Mayo 7 (Gf)

Sweet Potato, Pumpkin Miso Butter 9 (Gf)

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

All of our dessert are refined sugar free

Sorbet 7

(Ask the team for our flavours)

Almond and Cashew Soft Serve 8

Chocolate Tahini Cremeux, Sesame Snap 8

Spiced Amazake Rice Pudding, Pumpkin Jam 8

Matcha "Tiramisu" 8

Sticky Toffee Pudding, Carob Caramel, Cream 10

Poached Pear, Macadamia, Soft Serve, Chocolate Sauce 12

Our Dessert Wine

"Brumaire" Moelleux 2012, Alain Brumont, Petit Maseng, Jurancon, France 11

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W A R M

Espresso 2.50

Double Espresso 2.80

Americano 3.00

Latte 3.50

Flat White 3.50

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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

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100% of all tips go to our team.

HOLY CARROT

DINNER

SNACKS

Padron Peppers Skewer, Bergamot Togarashi 5

Pickles & Ferment Plate 8

White Bean & Walnut Dip, Focaccia 8

Koji Bread, Smoked Mushroom Chili Ragu 10

Koji Bread, Kimchi Butter 10

Alma Bakery Focaccia, Olive Oil 5

SMALLS

Sweet Potato Hummus, Bhel Puri, Focaccia 10

Smoked Beetroot, Blueberry Agrodolce, Pine Nuts 11

Stracciatella, Persimmon, Bitter Leaves, Nahm Jim 12

Coal Roast Leeks, Corn, Almond, Aji Chili 12

Iberico Winter Tomatoes, Almond Ricotta, Pickled Walnuts 13

LARGES

Celeriac Schnitzel, Katsu Curry, Pickles 19

Smoked Carrot, Harissa Sunflower Seed Butter, Butter Beans Purrée 20

Smoked Delica Pumpkin, Massaman Sauce, Jasmine Pickles 19

Foraged WILD ROOM Mushrooms Cassoulet, Smoked Tofu, Chestnut 23

Oyster Mushroom, Roasted Koji Mole, Almond Taco 24

SIDES

Crispy Pink Fir Potatoes, Garlic & Pickles Mayo 7

Sweet Potato, Squash Miso 9

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HOLY CARROT

LUNCH

BREAD

Koji Bread 10
Smoked Mushroom Chilli Ragu
or
Kimchi Butter

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 16.5
Katsu Curry, Pickles

Fried Mushroom Burger 15.5
Mapo Gravy, Pickles

Winter Hot Pot 16.5
Foraged Wild Mushrooms, Smoked Tofu, Chestnut

SIDES

Crispy Pink Fir Potatoes 7
Garlic & Pickles Mayo

Sweet Potato 9
Pumkin Miso Butter

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