

# HOLY CARROT

## LUNCH MENU

### SMALLS

Sweet Potato Hummus 10

Bhel Puri, Focaccia

'Lobio' 11

White Bean & Walnut Dip, Focaccia

Smoked Beetroot 11

Blueberry Agrodolce, Pine Nuts

Whipped Tofu 12

Grilled Winter Salad

### LARGES

Crispy Oyster Mushrooms 13.5

House Buffalo Sauce

Grilled Peppers 13.5

Carrot Kimchi Butter, Focaccia

Shakshouka 14.5

Koji Cured Tofu

'Farinata' 16.5

Foraged Wild Mushrooms

Coral Tooth Mushroom Burger 16.50

Kimchi Mayo, Crema, Pickles

Crispy Pink Fir Potatoes, Garlic & Pickle Mayo 7

Baked Sweet Potato, Pumpkin Seed Miso 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.

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

## COCKTAILS

Pastel 15.5  
Grey Goose Vodka, Rhubarb,  
Capreolous Raspberry Eau De Vie

Toreador 15  
El Tequileno Tequila, Apricot, Agave

Dill Infused Martini 15  
Vodka or Gin

Old Fashioned 15  
Buffalo Trace Bourbon, Martell VS Cognac,  
Redbreast 12 Whisky, Golden Syrup

Espresso Martini 15  
Grey Goose Vodka, Martell VS Cognac, Coffee

Lychee Martini 15  
Grey Goose Vodka, Lychee, Dolin Dry Vermouth

## SNACKS

Pickles & Ferment Plate 8

Jerusalem Artichoke, Fig & Truffle 'Honey' 8

Koji Bread, Chilli Ragu & Smoked Mushroom 10

## SMALLS

Sweet Potato Hummus 10  
Bhel Puri, Focaccia

Smoked Beetroot 11  
Blueberry Agrodolce, Pine Nuts

Stracciatella 11  
Persimmon, Bitter Leaves, Nahm Jim

Coal Roasted Leeks 12  
Corn, Almonds, Aji Chilli

Delica Pumpkin 13  
Almond Ricotta, Pickled Walnuts

## LARGES

Grilled Peppers 18  
Tomato, Lentils, Spiced Ragu

Smoked Carrot 18  
Harissa Sunflower Seed Butter, Butter Beans Purée

Crispy Celeriac 18  
Pickle Butter

Grilled Onion Pumpkin 19  
Butter Beans, Hazelnut & Rose XO

Hen of the Woods 22  
Tofu Soubise, XO, Pickled Seaweed

Foraged WILD ROOM Mushrooms 25  
Bulgur Fritters, Cep Cream

## SIDES

Crispy Pink Fir Potatoes, Garlic & Pickle Mayo 7

Baked Sweet Potato, Pumpkin Seed Miso Butter 9

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