

NIBBLES

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PICKLES AND FERMENTS
Valdeon cheese or pork
Coppa (V option)

9

LOBSTER CRUMPET
kumquat and chilli sauce

9

POLENTA CRUMBED
OYSTER MUSHROOMS
Mojo verde

8.5

STARTERS / SMALL PLATES

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VEGETABLES

BURRATA, raw courgette, elderflower, lime, basil 14.5

TEMPURA STEMS AND HERBS, Szechuan, mandarin and lime leaf vinegar (V) 9

BAKED BEETROOTS, green tomato and Jalapeno salsa (VG) 11.5

CHARRED LEEKS, walnut, sage, labneh (VG option) 11

SPROUTING BROCCOLI, peanut sauce, furikake (VG) 11.5

SQUASH AND PUMPKIN, beetroot, black and white rice (VG) 10.5

CELERIAC SHAWARMA, bkeila, fermented tomato (VG option) 16

FISH

SMOKED MUSSELS, squid, kohlrabi kimchi, peanut and chilli oil 19

BBQ HERB STUFFED MACKEREL, aubergine, pepper ezme 14.5

MEAT

BEEF CARPACCIO (grass fed), beetroot, blackberries, Crowdie 14.5

HOGGET RIBS, black garlic and pomegranate, red onions, beetroot kvass, dukkah 16.5

BEEF AND OFFAL KOFTA, all-spice, smashed cucumber 9

MAIN PLATES

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GRILLED HALIBUT, smoked fish butter curry, coconut, einkorn roti (for 2 to share) 54

WHOLE LEMON SOLE, harissa and anchovy butter 28

SADDLEBACK PORK CHOP, Hispi cabbage, quince, spices 24.5

RUMP STEAK (grass fed), mushrooms, onions, mustard greens 25

CHARRED PEPPERS, fresh corn polenta, soy-cured egg yolk 15

JERUSALEM MIXED GRILL (veg/meat), baharat onions, pickles, pita, tahini (VG option) 23/21

SIDES

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JERUSALEM ARTICHOKE CHIPS, confit garlic 7

CHICKPEAS, preserved lemon, lovage (VG) 7

HAY SMOKED PINK FIR POTATOES, crème fraîche (VG option) 7

PITA, tahini (VG) 4.5

SOURDOUGH, early harvest olive oil (VG) 4

20% VAT is included

A discretionary 12.5% service charge is added to all bills - this is shared by everyone here at ROVI who contributed during your visit