

rovi

Chef tasting menu available 59 per person
(To be ordered by the whole table)

nibbles

Aubergine nuggets, mango amba, tahini (vg) 7.5
Carrot escabeche, cascabel oil (vg) 7
Salsify filo cigars, chestnut sauce, pecorino (v) 7.5

small plates

Burrata, persimmon, mandarin vinegar 17
Brussel sprout, bergamot, Urfa chilli pickled shallot (vg) 12.5
Grilled cabbage, guajillo chestnut puree, umeboshi salsa (vg) 14
Brassica on toast, lemon bagna cauda, parmesan 13
Celeriac shawarma, bkeila, fermented tomato (v) 17.5
Charred leeks, yuzu cream, smoked almond, sorrel (v) 14

Beef carpaccio, crowdie cheese, beetroot, blackberries 20
Iberico pork longaniza, black garlic ketchup 19.5
Grilled Atlantic prawns, roasted tomato sauce, herbs (3pc) 28.5
Slow grilled chalk stream trout, corn chipotle butter 19.5

large plates

Honeypatch squash, buckwheat polenta, citrus tempura (v) 28
Ricotta gnudi, pumpkin, preserved lemon butter 28
Octopus and lardo skewer, fermented red pepper 32
Halibut, citrus pickle, crispy onions, cardamom butter sauce 48
Grilled chicken, ras el hanout, hibiscus pickled onions 32.5
Beef and urfa chilli onion kofta, pita, sour cream, shatta 33.5
Beef sirloin (grass fed 350g), mustard greens, horseradish 55

sides

Braised black chickpeas, baharat, orange (vg) 7.5
Pink fir potatoes, smoked crème fraîche (v) 7.5
Wolves Lane salad, radish, mustard verjus vinaigrette (vg) 8.5
Wildfarmed flour pita (vg) 6

Please do let your waiter know if you have any food allergies.

Note that we operate in an open kitchen, and therefore we cannot guarantee the absence of cross-contamination.

A discretionary 12.5% service charge is added to all bills.

(v) = vegetarian
(vg) = vegan friendly

Our seasonal menu is created in collaboration with regenerative producers, local growers and our kitchen garden at Wolves Lane in North London.

Cocktails

Pickleback - Skinos mastiha, sumac onions, red wine vinegar, pul biber, parsley 9

ROVI negroni - ROVI gin, Fortified London, Campari 14.5

Piña y piña - coal-roasted pineapple, Ocho blanco tequila, QQRQ mezcal, citrus, tajin, agave 14.5

Wolves Lane martini - No.3 London dry gin, Konik's tail vodka, nori, cucumber, dashi pickled tomato 15

Blackberry pisco sour - El Gobernador pisco, blackberry shrub, whey, black aquafaba 13

Mango amba daiquiri - El Dorado 3yr rum, mango amba, citrus, milk punch 13

Shiso whisky highball - Benromach Organic, pickled ginger, soda 16

Penicillin - Hine VSOP cognac, smoked brown butter, The King's Ginger, citrus 14.5

S&L spritz - 58 & co gin, strawberries, lemon cheong, Aperol, labneh, Ottolenghi pet nat 14

Heritage old fashioned - Fielden English rye whisky, El Dorado 12yr rum, Frangelico, cacao, bitters 16.5

0% ABV

Botivo x Ottolenghi spritz - Botivo x Ottolenghi non-alcoholic aperitivo, soda 11

Feral N'I - Fermented white beet juice 9/48

Hibiscus agua fresca - hibiscus flowers, cinnamon, rosemary 10

Flein 0% - Sauvignon Blanc grape juice 10.5/62

Plum iced tea - green tea, plum 10

Eins Zwei Zero 0% - Sparkling Riesling 8/36

Paloma 0% - Pentire seaward, fermented grapefruit, hibiscus salt, three cents soda. 12

beer & cider

Unity lager 4.5% 7.5

Blushing bride session APA 4.2% 7.5

BERO Kingston Golden Pils 0.5% 7.6

BERO Double Tasty IPA 0.5% 7.6

Cidre Breton (gf) 5.5% 8

