

## NIBBLES

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WELSH LOBSTER 'CRUMPET'  
sesame, pickled kumquat dipping sauce  
**9.5**

CRISPY PIATTONI FILO CIGARS,  
Pecorino cheese, green harissa  
**8**

## SMALL PLATES

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BURRATA, green beans, peas, basil, smoked bay cured egg yolk **14.5**

TROPEA ONIONS, whipped feta, green gazpacho, cumin salt (V) **12.5**

COURGETTE BORANI, goat's yogurt, smoked harissa oil, malawah (V) **13.5**

CUCUMBER, black sesame sauce, Aleppo peanuts, lime & herbs (Vg) **12**

CELERIAC SHAWARMA, bkeila, fermented tomato (V) **16.5**

## SMALL FISH

BBQ'D MACKEREL, vadouvan butter, pickles, samphire **16.5**

STEAMED BLUE SHELL MUSSELS, barley shio, Namayasai herbs & greens **15**

## SMALL MEAT

BEEF CARPACCIO (grass fed), beetroot, blackberry, Crowdie cheese **14.5**

BEEF & SMOKED CHERRIES KEBABS, green chilli shatta, labneh **14.5**

## MAIN PLATES

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JERUSALEM MIXED GRILL (mushroom (Vg) or chicken) Baharat onions, pickles, pita, tahini (Vg) **22/24**

SHIITAKE BROWN RICE CONGEE, broad beans, almond XO sauce, fermented mouli (Vg) **19.50**

WHOLE LEMON SOLE, spiced tomatoes, elderflower capers, baby gem **29**

SADDLEBACK PORK CHOPS, charred peppers, pistachio & lime salsa **24.5**

LAKE DISTRICT 45 DAY AGED RIBEYE, Café de 'ROVI' sauce, horseradish onions **36**

## SIDES

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HAY SMOKED JERSEY ROYAL POTATOES, preserved lemon, lovage butter (V) **7.5**

COURGETTE & BROAD BEAN SALAD, nigella seeds, ginger, lemon, herbs (V) **6.5**

EINKORN PITA, tahini (Vg) **4.5**

Please do let your waiter know if you have any food allergies. A discretionary 12.5% service charge is added to all bills - this is shared by everyone here at **ROVI** who contributed to your visit.

Single use menu, printed on recycled paper