

NIBBLES

TEMPURA STEMS & HERBS,
mandarin & lime leaf vinegar (V)
9.5

KALE & ONION BHAJI,
caraway, lime, yoghurt sauce
7

STARTERS / SMALL PLATES

VEGETABLES

BURRATA, Muscat grapes, radicchio, honey verjus (V) **14.5**

BAKED BEETROOT, green tomato, jalapeno & herb salsa (VG) **10.5**

CHARRED LEEKS, walnut tarator, date molasses (V) **11.5**

CELERIAC SHAWARMA, bkeila, fermented tomato (VG option) **16.5**

FISH

SUMAC & DILL CURED TROUT, pickled Tokyo turnip **10**

GRILLED MACKEREL, pistachio & orange chermoula, fermented mouli **14.5**

OCTOPUS, caraway & tomato sauce, crispy chickpeas, preserved lemon, malawach bread **19.5**

MEAT

BEEF CARPACCIO (grass fed), mustard artichoke, Crowdie cheese, horseradish **14.5**

ROVI BEEF MERGUEZ SAUSAGE, aubergine ezme sauce **12.5**

MAIN PLATES

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

LAMB RUMP, tamarind & parsley sauce **28**

WHOLE GRILLED LEMON SOLE, spiced butter, quince & pomegranate tabbouleh **29**

SHIITAKE & BROWN RICE CONGEE, dashi chestnut mushrooms, sour onions (VG) **19.5**

STUFFED CABBAGE ROLL, kimchi, swede, Caerphilly cheese, sage & apple (V) **20**

SIDES

PINK FIR POTATO, lovage & preserved lemon butter (V) **7.5**

PURPLE SPROUTING BROCCOLI, miso bagna cauda (VG) **7**

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

MALAWACH BREAD, grated tomato (V) **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