

NIBBLES

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

CORN RIBS, BREAD & LIME MISO,
pumpkin seed dukkah
7.5

SMALL PLATES

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VEGETABLE

BURRATA, charred apricots, ancho chilli and orange oil **14.5**

COFFEE ROASTED BEETROOT, basil, grapefruit amazake (Vg) **12.5**

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

SWEET AND SOUR CAJUN PEPPERS, pickled jalapeno, corn bread crumb **13.50**

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

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

FISH

GRILLED OCTOPUS, borlotti bean piyaz, preserved lemon, sumac tropea onion **19.5**

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

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**

GRILLED HALIBUT, asa wot curry, kibbeh ghee parotta **30**

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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MIXED FINE BEANS, tomato, basil, crispy garlic (Vg) **7**

OX HEART TOMATO, peach, and charred lemon salad (Vg) **7.5**

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.