

## NIBBLES

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

8.5

KALE & ONION BHAJI,  
caraway, lime, yoghurt sauce

7.5

## STARTERS / SMALL PLATES

### VEGETABLES

BURRATA, Muscat grapes, grumolo, honey verjus (V) 14.5

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

PUMPKIN & SQUASH, smoked Ssamjang sauce, ginger & citrus (VG) 13

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

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

### FISH

CORNISH SARDINES, pickled kumquat & charred chilli Nam Jim 14.5

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

### MEAT

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

BEEF AND ONION KEBAB, cranberries, labneh, green chilli shatta 13

## MAIN PLATES

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

LAMB RUMP, tamarind & parsley sauce 28

WHOLE GRILLED SEA BASS, spiced butter, quince & pomegranate tabbouleh 28

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

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

GRILLED HALIBUT, smoked fish butter curry, coconut, parotta (for 2 people) 55

## SIDES

WOLVES LANE WINTER SALAD, green goddess, pistachio, yuzu 6

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

SWISS CHARD & GORGONZOLA, gratin (VG option) 7.5

EINKORN PITA, tahini (VG) 4.5

SOURDOUGH, early harvest olive oil (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