

NIBBLES

LEAFY RADISHES,
crème fraiche, sesame salt (V)
6.5

BEEF KOFTA,
tomato amba, garlic labneh
9.5

PARSNIP & PECORINO CROQUETTES
smoked garlic aioli, pickled walnuts
9.5

SMALL PLATES

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VEGETABLE

BURRATA, raw peas, green beans, smoked bay cured egg yolk, basil 15.5

GRILLED ASPARAGUS, sunflower miso cream, dukkha, white soya (Vg) 15

CHARRED HISPI CABBAGE, almond xo sauce (Vg) 13

GRILLED LEEKS, walnut and date praline, pickled walnuts, sage butter (V) 14

CELERIAC SHAWARMA, bkeila, fermented tomato (V) 17

FISH

TROUT CRUDO, yuzu, winter radish 10.5

STEAMED BLUESHELL MUSSELS, rice shio, shiitake, wild garlic 16

GRILLED OCTOPUS, broad bean and golden raisin salsa, turmeric oil, scotch bonnet vinegar 23

MEAT

LAMB RIBS, black garlic & cumin marinade, pickled chilli 17

BEEF CARPACCIO 'grass fed', globe artichoke, truffle crowdie cheese, Za'atar 15.5

MAIN PLATES

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CHEWY GRILLED CARROTS, hawaij spiced greens & lentils, honey pickled kumquats, crispy garlic & oil (V) 22.5

JERUSALEM MIXED GRILL (mushroom (Vg) or chicken) Baharat onions, pickles, pita, tahini (Vg) 23/25

GRILLED HALIBUT, asa wot curry, kibbeh ghee parotta 38.5

SADDLEBACK PORK CHOP, kohlrabi and apple kimchi, smoked bacon sauce 26

RUMP STEAK (55 day aged), spring garlic, mushroom ketchup 32

SIDES

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BRAISED RAINBOW CHARD, green olives, oregano 7.5

CRISPY PINK FIR POTATOES, toum sauce, ancho oil (Vg) 7.5

DUSTY KNUCKLE SOURDOUGH, extra virgin olive oil (Vg) 5.5

"WILDFARMED" 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.

