

OTTOLENGHI

Sample dinner menu

FROM THE COUNTER

Herb and chilli marinated aubergine with berbere
spiced croutons
£9.80

Tamarind carrot mash with cardamom yoghurt,
red cabbage and spring onion
£9.80

Harissa parsnips with lime salsa verde
and raw coconut
£9.80

Caramelised fennel with lemon ricotta,
walnut and rosemary brittle
£9.80

Grilled radicchio with goat's cheese, hazelnuts
and mustard vinaigrette
£9.80

Lake district beef carpaccio with yuzu kosho sour
cream, roasted shallots
£12.90

Cured Chalk Stream trout with pickled broccoli,
dulse and horseradish
£12.90

FROM THE KITCHEN

Burrata with onion squash, grapefruit and
sunflower seed brittle
£12.90

Pan roasted cauliflower with za'atar onions,
cauliflower puree and pine nuts
£11.90

Pan fried celeriac with buttermilk, pickled
mushrooms and burnt honey
£11.50

Seared Cornish cuttlefish with arroz frito, fennel
and lemon aioli
£12.90

Torched mackerel with sprouting broccoli, Thai
basil and passionfruit
£12.90

Membrillo glazed pork belly with new potato
and cavolo nero
£12.90

Slow-roasted Cabrito goat with butter beans and
green olive salsa
£12.90

Please let your waiter know if you have any food allergies