

# OTTOLENGHI

## Sample dinner menu

### FROM THE COUNTER

Roasted aubergine with spiced tomato yoghurt,  
green chilli and coriander  
£9.80

Gujarati green beans and grilled runner beans  
with pickled cucumber, peanuts and coconut  
£9.80

Roasted celeriac with parsley pesto, beluga  
lentils, Roquefort and hazelnuts  
£9.80

Roasted sweet potato with miso and lime tofu,  
charred corn salsa and pickled onion  
£9.80

Little gem and courgetti with mint dressing,  
red onions and feta  
£9.80

Lake District Farm 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 radicchio, hazelnut, grapefruit  
and hibiscus dressing  
£12.90

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

Steamed corn cake with feta, apple and beetroot  
salad  
£11.90

Baked Cornish hake with kohlrabi, brown shrimps  
and kumquats  
£12.90

Torched mackerel with daikon and pickled  
blueberries  
£12.90

Roasted pork belly, with morcilla, fennel and  
blackberries  
£12.90

Slow-roasted Cabrito goat with whey polenta and  
spicy spring onion salsa  
£12.90

***Please let your waiter know if you have any food allergies***

**Service not included.** Discretionary 12.5% service charge will be added for parties of 6 and over.