

OTTOLENGHI

Sample dinner menu

FROM THE COUNTER

Roasted aubergine with feta, tamarind, green
chilli and pomegranate seeds
£9.80

Roasted Romano peppers with coconut,
chilli salsa and cashew pesto
£9.80

Little gem with burnt aubergine yoghurt,
cucumber and chilli chatta
£9.80

Watermelon with juniper, samphire
and almond
£9.80

Native beef carpaccio with yuzu kosho sour cream
and roasted shallots
£12.90

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

FROM THE KITCHEN

Burrata with chervil sauce, grapefruit
and pumpkin seed brittle
£12.90

Roasted Grezzina courgettes, feta, pine nut
and lemon thyme honey
£11.90

Hispi cabbage with smoked almond sauce
and almond tarator
£11.50

Char-grilled mackerel with ancho chilli aioli
and confit tomato
£12.90

Octopus with creamed sweet corn, green chilli
and coriander
£15.50

Slow-roasted Cabrito goat with beluga lentil
and kalamata olive salsa
£12.90

BBQ'd Lake District pork chop, pink pepper
chimichurri and peach mustard
£17.90

TO SHARE

Grilled Cornish lemon sole with roasted pepper, tomato and preserved lemon
£24.50

Please let your waiter know if you have any food allergies

**20% VAT included in prices. A discretionary 12.5% service charge
will be added to your bill.**