

OTTOLENGHI

Set Menu B

November 2018

£41

FROM THE COUNTER

Roasted aubergine, spiced tomato yoghurt,
green chilli, coriander

Watermelon radish, fennel, pear, truffle pecorino
and nigella seeds

Roasted butternut squash, sake yoghurt, crispy sage,
sesame, pickled ginger

FROM THE KITCHEN

Torched mackerel, ajo blanco, fennel,
dukkah

Beef and lamb kofta, grilled tomato, smoked labneh,
pita, pine nuts

Burnt leeks, whipped feta, braised
cherries, leek ash

DESSERTS

Selection of cakes

Please let your waiter know if you have any food allergies

Discretionary 12.5% service charge will be added to your bill.