

OTTOLENGHI

LUNCH MENU

SUNDAY, 18 OCTOBER 2020

MAIN COURSE

Seared English beef fillet with horseradish, rocket, and parsley sour cream
Roasted free-range chicken with garam masala, lemon and honey
Char-grilled Loch-Duart salmon with cherry tomato, red onions and parsley salsa
Pork meat balls with salsa verde
Sweet potato, spring onions and chilli fritters with Aleppo chilli toum
Roasted sweet potato quiche with caramelised onions, spinach, and feta cheese

SALADS

Roasted aubergine with green harissa tahini, preserved lemon, mixed herbs and salted broad bean
Char-grilled broccoli with chilli and garlic
Green beans and spinach with miso, apple, and sesame brittle
Basmati rice and spiced mung beans, caramelised onion, roasted carrot, and herbs
Roasted butternut squash with ginger tomatoes, lime yoghurt and cashew
Butterbean mash with giardiniera, jalapeno pesto and almonds
Cabbage, kohlrabi and apple slaw with sour cherries and tarragon
Roasted carrots with honey, lemon, goat's cheese, nigella seed and dill

Daily cake selection

Carrot and walnut cake

Flourless chocolate and rum fondant cake

Chocolate and hazelnut brownie

Rosewater, pistachio, and semolina cake

White chocolate cheesecake tart with raspberry compote

Ricotta and hazelnut cake

Flourless orange and almond cake with chocolate ganache

Lemon and semolina cake

Lemon and raspberry cupcake

Ruby red grapefruit and almond cake

Pineapple and coconut cake with passion fruit icing

Cherry and vanilla cheesecake

Flourless chocolate and almond tea cake

Vegan tangerine and pistachio cake with yuzu icing

Pistachio roulade with raspberry and white chocolate cream

Rosewater and walnut brownie

Flourless orange and almond cake with chocolate ganache