

# OTTOLENGHI

## LUNCH MENU

Friday 29<sup>th</sup> APRIL 2022

### MAINS

Char-grilled Loch Duart salmon with green harissa yoghurt

Roasted chicken with herby and spice yoghurt

Miso pork burger with horseradish, mustard and parsley yoghurt

Roasted cherry tomato quiche with caramelised onions, goat's cheese and spinach

Sumac, lime and mustard crusted sea bass with orange and beetroot salsa

Quinoa, courgette, and goat's cheesecake with mixed herb yoghurt

### SALADS

Roasted aubergine with red pepper salsa, monks' beard and pistachios

Gochujang cauliflower with coriander salsa and lime yoghurt

Green beans with Cime Di Rapa, chilli peanuts and miso dressing

Little gem and grilled runner beans with rhubarb, smoked almonds and feta

Char-grilled broccoli with chili and garlic

Courgette and cantaloupe with preserved lemon pesto and Manchego

Roasted new potato with charred tomato salsa, samphire and pumpkin seed brittle

Crushed peas with horseradish, pickled ginger and goat's cheese

Baharat-spiced freekeh with grilled asparagus, barberries and yoghurt dressing

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## DAILY CAKE SELECTION

Rosewater pistachio and semolina cake

Flourless chocolate and rum fondant cake

Carrot and walnut cake

Chocolate chip and pecan cookie

Double chocolate cookie

Flourless macadamia and caramelised white chocolate chip cookie

Chocolate and hazelnut brownie

Coconut macaroon with chocolate

Flourless polenta, lemon and pistachio cake

Flourless orange and almond cake with chocolate ganache

Mocha cheesecake with hazelnut brittle

Tangerine and yuzu cake with pistachios

Vanilla clafoutis with poached pear and berries

Cherry and yoghurt mini cake

Chocolate and almond cake with chocolate mousse and cacao nib brittle (vegan)

Banana and tahini cake with miso caramel mascarpone and sesame brittle

Vanilla financier with mascarpone cream and mixed berries