

NOPI

SAMPLE MENU

NIBBLES

Marinated olives.....	£5.5
Ottolenghi roasted spiced nuts.....	£5.5
Mixed seed lavosh, burnt spring onion.....	£6.5

VEG

Burrata, chargrilled figs, lemon basil, coriander seeds.....	£14.5
Roasted aubergine, feta, coriander, pomegranate, pecans.....	£12.8
Raw courgettes, pickled okra, vadouvan oil, labneh.....	£11.8
Roasted Crown Prince squash, burnt apple miso, pickled chilli, smoked almonds.....	£12.5
Valdeón cheesecake, pickled beetroot, thyme honey, almonds.....	£13.8

FISH & MEAT

Mackerel, pistachio sambal, Thai basil.....	£14.5
Braised octopus, watermelon, fennel cream, annato oil.....	£19.5
Flat Iron, shitake peppercorn sauce, spring greens, Belper Knolle, girolles.....	£16.5
Soy cured smoked duck breast, spice crust, cherry mustard, kohlrabi.....	£15.5
Mutton shawarma, pickled rainbow chard, yoghurt, pita bread.....	£16

MAINS

Twice-cooked whole baby chicken, master stock, chilli sauce, lemon myrtle salt.....	£26.5
Grilled sea bass, red curry paste, cucumber sambal, pineapple, steamed rice.....	£28
Pork chop, spiced tamarind sauce. rainbow chard, mint chutney.....	£25.5
Chickpea pancake, spiced peas, paneer, tomato, pickled chilli.....	£21.5
Baked Bulghur pilaf, smoked tofu, lemon tahini, radish.....	£17

SIDES

Parmesan polenta chips, black truffle aioli.....	£7
Mixed leaves, red meat radish, elderflower vinegar.....	£6.5
Stir fried pea shoots and chilli sambal, peanuts.....	£6.5
Stir-fried cabbage, shitake dashi.....	£6.5

SWEET

Roasted pineapple, macadamia, coconut ice cream.....	£8.5
Roasted peanut ice cream, gianduja, caramel brittle.....	£8.5
Blackcurrant sorbet, Tanqueray, lemon verbena.....	£7
Baked chocolate ganache, plum soil, orange oil.....	£9

Our menus are single use, printed on recyclable paper

Please let your waiter know if you have any food allergies

Prices are inclusive of VAT/ A discretionary 12.5% service charge will be added to your bill