

OTTOLENGHI

Sample Lunch Menu

HOT MAINS

With a selection of two salads 22.80

Cabrito goat kofta with celeriac purée, confit shallot and pistachio
Spiced Cornish hake with sweetcorn and charred spring onion salsa

MAINS

With a selection of two salads 18.80 or three salads 21.60

Roasted free-range chicken with adobo marinade
Lamb moussaka with feta béchamel
Smoked paprika Cornish sea bream with carrot cream
Sweetcorn, manchego and cauliflower falafel with tzatziki
Smoked bacon quiche with sautéed leek, parmesan and thyme
Butternut squash and Stilton quiche with membrillo and parsley

SALADS

Selection of three salads 16.50 or four salads 18.70

Roasted aubergine with feta, tamarind, green chilli and pomegranate seeds
Green beans with grilled courgettes, roasted tomatoes and basil
Char-grilled broccoli with chilli and garlic
Mixed tomatoes with dakos, herb mizithra, red onion and mixed herbs
Little gem with burnt aubergine yoghurt, cucumber and chilli chatta
Cumin roasted cauliflower with tahini, zhoug and barberries
Black barley and basmati with mixed herbs, apricot and crispy shallots
Fava bean hummus with chimichurri, fennel, black grapes and buckwheat

NIBBLES

Selection of breads with olive oil 4.50
Ottolenghi rosemary spicy nuts 5.50

Full wine list available on request

20% VAT included in prices. A discretionary 12.5% service charge will be added to your bill.
Please let your waiter know if you have any food allergies.

WHITE	125ml	Btl	ORANGE	125ml	Btl
Gran Cerdo Blanco 2017	5.90	27	Evelyn 2017	8.70	51
Gonzalo Grijalba, Rioja, Spain — Viura			Accadi, Marche, Italy		
Falerio DOP 2018	6.20	32	— Verdicchio		
Azienda Vitivinicola Ciu Ciu, Marche, Italy			L'Orange 2018	11.50	69
— Trebbiano, Passerina, Pecorino			Domaine De Courbissac, Languedoc, France		
Il Torchio 2017	7.60	45	— Marsanne, Muscat		
Il Torchio, Liguria, Italy					
— Vermintino			B E E R		
Chardonnay Vom Kalk 2017	8.70	48	Freedom Helles Lager		5.50
Markus Altenburger, Burgenland, Austria			Freedom Brewery, Staffordshire		
— Chardonnay			Purebread Pale Ale		6
			Toast Ale, Yorkshire		
RED	125ml	Btl	Bloomin' Lovely Session IPA		6
Gran Cerdo Tinto 2017	5.90	27	Toast Ale, Yorkshire		
Gonzalo Grijalba, Rioja, Spain — Tempranillo					
Alessandrino 2017	6.60	35	SOFT DRINKS	S	L
Valli Unite, Piemonte, Italy — Barbera,			Hildon still/sparkling water	2.50	4
Dolcetto & Croatina			Freshly pressed juice		3.80
Podere Della Filandra Chianti 2017	7.80	44	Apple / Orange/ Apple, Carrot and Ginger		
Buccia Nera, Tuscany, Italy			Ginger beer / Sicilian lemonade /		4.25
— Sangiovese			Wild elderflower		
Olé! 2016	9.20	54			
Dirupi, Valtellina, Italy — Nebbiolo			HOT DRINKS		
			Espresso		2.30
SPARKLING	125ml	Btl	Macchiato		2.50
Prosecco Sottoriva NV	8	45	Double espresso / Americano /		2.80
Malibran, Veneto, Italy			Double macchiato		
— Glera			Cappuccino / Latte / Flat white		3.00
Splash! NV	10.50	49	<i>(large, soy milk, almond milk, oat milk +50p)</i>		
Chateau Barouillet, Bergerac, France			Tea		2.50
— Semillion			English breakfast / Earl Grey / Green /		
Pierre Gerbais Brut Reserve NV	15	91	Camomile / Peppermint / Rooibos / Fresh mint		
Champagne, France — Pinot Blanc,			Ottolenghi hot chocolate / Mocha		3.50
Pinot Noir & Chardonnay					
ROSE	125ml	Btl			
Esprit Détente 2018	7.50	39			
Bernard & Benoit Landron, Nantes, France					
— Gamay					
Rozsa Petsovits 2018	8.45	49			
Franz Weninger, Sopron, Hungary — Syrah					