

OTTOLENGHI

Sample Dinner Menu

FROM THE COUNTER

Roasted aubergine with green harissa tahini,
preserved lemon and salted broad beans
9.80

Bitter leaves with mulled figs, yuzu dressing,
green chilli and poppy seeds
9.80

Maple roasted fennel with lemon ricotta,
rosemary walnut brittle
9.80

Green beans with okra, oregano, citrus
and sunflower seeds
9.80

Native beef carpaccio, yuzu kosho sour cream,
roasted shallots
12.90

Cured Chalk Stream trout, pickled broccoli,
dulce and hoseradish
12.90

FROM THE KITCHEN

Wild mushrooms with buttermilk,
freekeh and dry barberries
12.90

January King cabbage with smoked almond sauce
and almond tarator
11.50

Roasted delica pumpkin with pine nuts,
urfa and whipped goat cheese
11.90

Za'atar squid with cime di rapa and black garlic aioli
15.50

Cornish cod with poppyseed potato,
yuzu and kohlrabi
13.90

Roasted halibut with kale and ginger burnt butter,
black grapes
26

Slow-roasted mutton, beluga lentils
and green olive salsa
14.90

BBQ'd Norfolk quail, plum glaze,
peanut sambal and marinated radish
15.90

TEAM OF THE DAY

Serving You

Christophe, Giosafatte, Juliet, Oliantai,
Stefan, Germina, Monica

In the Kitchen

Zsolt, Sam, Ronald

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.

WOLVES LANE

Our vision for Wolves Lane is a thriving centre for growing and distributing wholesome food and a space for the local food economy to develop through education, enterprise and events, making good food accessible to all and building a healthier, more sustainable food culture in the area. Wolves Lane Consortium

Last year Ottolenghi started to use a space in Wolves Lane in Haringey, North London to grow vegetables. Every week members from each of our restaurants spend a day nurturing our part of the gardens. This summer we had a stellar crop of courgettes.

We aren't growing enough vegetables to sustain Ottolenghi...YET. The garden is just a start, but one day in the future we hope be suppling vegetables we grow.

ELEPHANT & CASTLE

Tobi from Uprooted Farms in SE1 grows herbs and salad leaves using no pesticides and 90% less water than normal.

Uprooted is a urban farm that was started just for chefs with the goal of producing high quality sustainable leaves.

SUSTAINABLY FARMED RAINBOW TROUT

From Chalk Stream on the River Test. Growing for 2 years in the fresh, mineral water give these fish a unique clean fresh taste. We cure our trout daily with beetroot. The earthy flavour of beetroot pairs perfectly with the unique flavour of the trout.

NORFOLK QUAIL

Ellie and John run Highfield farm in the heart of Norfolk. The quails there are reared in polytunnels giving enough room to run and even fly. The open room gives them superior and complex rich taste.

NATIVE FARM

On the Hertfordshire/Buckinghamshire boarder, Jonathan and Laura Chapman farm one of Britain's oldest breed of cows, the Red Ruby Devon.

Grown slowly on a completely foraged diet these cattle produce meat which is very succulent and full of flavour

SUPERGLITZER, 2018

Rennersistas are two sisters Susanne and Stefanie who have been taking the reins of the family winery. The first vintage was 2015. Since then they have had the 12 hectares they farm certified biodynamic.

Superglitzer is a red blend that the Rennersistas make to have a little fun. Red berry and light and fun but has amazing wild and earthy notes on the palate.

Gls- 11.45 Bottle- 64

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