

OTTOLENGHI

Sample Dinner Menu

SALADS FROM THE COUNTER

Aubergine with green harissa tahini, preserved lemon and salted broad beans 9.90

Green bean with rocket, pickled daikon and urfa chilli walnuts 9.90

Fresh fig, Uprooted farm mixed leaves, spiced pecans and Stilton blue cheese 9.90

Roasted carrot and parsnip with goat's cheese and nigella seeds 9.90

FROM THE KITCHEN

Roasted beetroot, coal oil, almond butter, pistachio and Banyuls vinegar 12.90

Slow roasted spiced celeriac, pickled girolles and white truffle oil 11.50

Coriander crusted cod baked in tahini and coconut with wilted greens 15.50

Bream crudo, naval orange, ponzu and sesame 14

BBQ'd Lake District pork chop, tabasco salt, aubergine molasses and bitter leaves 17.50

Norfolk quail kebab, figs, homemade pancetta and berbere spice 15.90

Team of the day

Serving you

Christophe, Giosafatte, Karolina, Ainhoa, Oliantai,
Beata

In the kitchen

Abhishek, Andrianos, Ronald, Falou

5% 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.