

OTTOLENGHI

Sample Dinner Menu

FROM THE COUNTER

Roasted aubergine with feta, tamarind,
green chilli and pomegranate seeds
9.80

Cumin roasted cauliflower with tahini,
zhoug and barberries
9.80

Little gem with burnt aubergine yoghurt,
cucumber and chilli chatta
9.80

Juniper Infused watermelon with samphire,
oregano and almond ricotta
9.80

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

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

FROM THE KITCHEN

Steamed corn cake with mizithra, apple
and beetroot salad
11.90

Hispi cabbage with smoked almond sauce
and almond tarator
11.50

Roasted white Turkish courgettes, feta, pine nut,
and lemon thyme honey
11.90

Char-grilled mackerel with ancho chilli aioli,
and confit tomato
12.90

Octopus with creamed sweet corn, green chilli,
and coriander
15.50

Grilled Cornish lemon sole with roasted peppers,
tomato and preserved lemon
22

Slow-roasted Cabrito goat, beluga lentils
and green olive salsa
12.90

BBQ'd Lake District pork chop, pink pepper
chimichurri and peach mustard
17.90

TEAM OF THE DAY

Serving You

Christophe, Stefan, Juliet, Helena, Oliantai,
Marina, Germina

In the Kitchen

Zsolt, Alessio, Ronald, Karim

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.