

OTTOLENGHI

Spiced up Mediterranean and Middle Eastern cuisine

TO START

- Butter bean 'hummus' with flatbread 7.5
- Selection of focaccia, sourdough and cornbread 5.8
- Ottolenghi rosemary spiced nuts 5.5
- Marinated olives with chilli and garlic 5.5
- Flatbread 5.5

We recommend 3 dishes per person

MAINS

- Chicken breast in sweet and smoky marinade with lemon yoghurt sauce 17.5
- Beef sirloin steak with brown butter harissa and preserved lemon 35
- Sea bass fillet with caponata and green peppercorn 17.5
- Lamb kofta with bulgur and caramelised onions 17.5
- Loch Duart salmon with tahini and za'atar 19
- Baked pasta with burnt aubergine and tahini ^(V) 15.5
- Mac and cheese with za'atar pesto and feta ^(V) 16.5
- Chard, caramelised onion and goats cheese quiche ^(V) 14.5
- Portobello mushroom with butter bean 'hummus' and chipotle ^(Vg) 16

SALADS

- Roasted aubergine with saffron yoghurt and pine nuts 11
- Green beans with hazelnuts and orange 10.5
- Roasted cauliflower with pumpkin seeds and barberries 10
- Spinach and yoghurt dip with za'atar pita chips and walnuts 10.5
- Char-grilled hispi cabbage with chili and garlic 9.8
- Lentil and pickled shallot with berbere spiced croutons 10.5

SIDES

- Buttery rice with toasted vermicelli 6
- Crispy za'atar potatoes 6
- Lime and poppy seed slaw with curry oil 6