

OTTOLENGHI

Lunch Menu

NIBBLES

Focaccia, sourdough and Ottolenghi cornbread 5.8

Ottolenghi spiced nuts 5.5

Mixed seed lavosh 4

HOT MAINS & SOUP

From 12.00- 15:30

With a selection of two salads 27.9

Seared beef rump cap in miso gochujang butter, pickled radish and furikake

Sea bream fillet, charred Romano peppers and tomato pickle

With a selection of two salads 23.5

Herby pea and smoked almond soup

MAINS FROM THE COUNTER

With a selection of two salads 23.5 or three salads 26.5

Grilled Loch-Duart salmon with gochujang and sesame cucumber salsa

Roasted chicken with chilli, preserved lemon and herb

Broccoli, Brussel sprout and herb fritters with chilli chatta toum

Swiss chard quiche with caramelised onion, basil and feta

SALADS FROM THE COUNTER

Selection of three salads 19.5 or four salads 23.5

Roasted aubergine with tabbouleh, amba and tahini

Turmeric roasted cauliflower with lemon yoghurt and pomegranate salsa

Char-grilled broccoli with chilli and garlic

Roasted beetroot with plum dressing, gorgonzola and hazelnut

Butterbean mash with roasted squash and olive salsa

Roasted celeriac with chipotle, pickled shallots and herb salsa

Festive rice with chestnuts and black garlic

Charred hispi cabbage with ginger cream and numbing oil

Green beans and fennel with orange-sesame dressing

During November and December, we are supporting StreetSmart, a charity working with the homeless. An optional £1 donation will be suggested for bills over £20, please let your waiter know if you would like more information or would rather not contribute.

Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. Please let your waiter know if you have any food allergies. Allergy Information available on request.

SPARKLING	125ml	Btl
Sottoriva, Prosecco Col Fondo, NV Malibrán, Veneto, Italy - Glera	10.5	56
"Signature", Huguenot-Tassin, NV Champagne, France - Pinot Noir	18	108

ROSE	125ml	Carafe	Btl
Chateau D'Ollieres Côtes de Provence, France - Grenache, Cinsault and Syrah	10.2	27	52.5

WHITE	125ml	Carafe	Btl
Falerio DOP, 2020 Azienda Vitivinicola Ciu Ciu, Marche, Italy - Trebbiano, Passerina, Pecorino	7.8	22.8	39
Moulin de Gassac, PAYS D'OC Thau Lagoon, France, Languedoc - Chardonnay	8	24	46
Domaine Bablut, 2020 Loire Valley, France - Sauvignon Blanc	9.7	29	52
Ottolenghi White, Krásná Hora Moravia, Czech Republic 2022 Pinot Blanc, Gewürztraminer, Sauvignon Blanc	10	28.5	55

RED	125ml	Carafe	Btl
Podere Della Filandra Chianti 2019 Buccia Nera, Tuscany, Italy, - Sangiovese	9.7	26.6	51
Ottolenghi Red, Krásná Hora, Moravia, Czech Republic 2022 - Zweigelt, Pinot Noir, Dornfelder	10	28.5	55

BEER	330ml
Unity Lager 4.5% Coalition Brewing London	7.2
Blush Bride Session APA 4.2% Coalition Brewing London	7.2
Lucky Saint Unfiltered Lager 0.5% The Craft Drink Company	6.9

COCKTAILS	
Aperol Spritz Aperol, prosecco, soda	13.8
Negroni Antica Formula, Campari, blood orange	14.2

NON-ALCOHOLIC COCKTAILS	
Hibiscus Agua fresca Ottolenghi aqua fresca, sugar syrup	7.5

SOFT DRINKS	S	L
Hildon - still/sparkling water	3.5	4.5

London Fermentary - Water Kefir 300ml / 5.9
"Raw, unpasteurized fermented drink packed with B Vitamins, minerals and enzymes"
 Jasmine & Lemongrass / Calming Lavender / Rose & Acai / Hibiscus & Ginger

JUICE
Daily Dose, London - Organic British produce, cold pressed in Battersea 300ml / **5.95**

Strawb - Strawberry, apple, basil, lemon
O'fresco - Apple, carrot, ginger, turmeric
Dulce Verde - cucumber, apple, kale, lemon, mint
Black Lemonade – Lemon, lime, agave syrup, activated charcoal
Hot shot / Turmeric shot / 4

HOT DRINKS	
Espresso / Dbl Espresso (+50p) / Macchiato(+20p)	2.7
Americano / Double machiato	3.4
Cappuccino / Latte / Flat white (large, soy milk, oat milk +40p)	3.7
English breakfast / Earl Grey / Spring green/ Rooibos / Chamomile Blossom / ginger & lemon	3.6
Fresh mint	3.9
Ottolenghi hot chocolate / Mocha	4.3
Spiced oat latte	4.5