OTTOLENGHI

Dinner Menu

SALADS FROM THE COUNTER

Roasted aubergine with cumin yoghurt, Medjool date salsa and dried olives 13.6

Kale and yoghurt dip with candied orange and pumpkin seeds 13.6

Roasted beetroot with barley, coconut yoghurt and salsa matcha 13.6

Roasted carrots with feta, cascabel chilli honey and oregano 13.6

Grilled radicchio and kale with orange and hazelnuts 13.6

Burrata, fig chutney, chicory and almonds 16

FROM THE KITCHEN

Glazed mushrooms, fried bread, cashew cream and star anise chilli oil 14.50

Glazed celeriac, chive aioli, spiced pumpkin seeds 15.5

Pan fried spiced sea bass, glazed leek, macadamia romesco and curry leaf 18

Grilled squid, kale, black garlic and lemon butter 18.5

Pan-roasted lamb rump, burnt aubergine and sweet coriander 21

Grilled chicken, plum, watercress and hazelnut butter 15.5

Team of the day

Serving you

In the kitchen

Ty, Maddy, Benjamin, Sona, Tania, Livia

Visar, Adam, Ivan, Fallow

OTTOLENGHI

TO START

Black Cow Vodka with soda, West Dorset 11.5

Hepple Gin with tonic, Northumberland 13

Negroni, No. 3 gin, Campari, Antica Formula, Fortified London 14

Mimosa, Sottoriva Prosecco Col Fondo, Daily Dose Orange Juice 13

BEER

Unity Lager, Coalition Brewing, London 7.2

Zen Pale Ale, Coalition Brewing, London 7.2

Blushing Bride, Coalition Brewing, London 7.2

JUICE & SOFTS

Hildon still water 3.5/4.5
Hildon sparkling water 3.5/4.5

Lemonaid+ 5.2
Organic and fairtrade sparkling soft drinks

Ginger Lime Blood Orange Passionfruit

Daily Dose- Cold pressed juice 5.95

May contain traces of nuts and celery

Strawb - strawberry, apple, lemon, basil

O'Fresco - apple, carrot, lemon, ginger, turmeric

Rouge — beetroot, apple, ginger, aloe vera

Black Lemonade - water, lemon, agave, activated charcoal powder

Orange Juice / Apple Juice 5