

OTTOLENGHI

DINNER MENU

Roasted aubergine, cumin yoghurt, medjool date salsa, dried black olives ^{GF, NF} 13.6

Roasted carrots, cascabel chilli honey, feta, fried oregano ^{GF, NF} 13.6

Green bean, chard poriyal, coconut chilli sambal ^{DF, GF, NF} 13.6

Kale yoghurt dip, candied orange, pumpkin seeds ^{GF, NF} 13.6

Celeriac skewers, fragrant chilli oil, toum, herb salad ^{DF, GF, NF} 14.5

Grilled asparagus, taramasalata, harissa, burnt butter, pumpkin seed Dukkah ^{NF} 15.5

Baby aubergines, tahini yoghurt, chermoula, caramelised walnuts ^{GF} 14.5

Grilled mushroom papillote, suneli spice, bulgur ^{DF, NF} 14.5

Moussaka, tahini polenta, feta, sour cherry and smoked almond salad ^{GF} 16

Chalk stream trout, harissa, golden beetroot, orange salsa ^{DF, GF, NF} 17.5

Grilled prawn skewer, makani sauce, pickled ginger ^{GF} 26

Seabream, yoghurt, turmeric onions and rose petals ^{GF, NF} 17.5

Cod, crushed tahini chickpeas, coriander sauce ^{DF, GF, NF} 24.8

Lamb Adana kebab, baba ghanoush, Kashmiri chilli butter ^{GF, NF} 17

Pork belly, pickled daikon, pickled walnut ketchup ^{DF} 18.5

Manti, garlic yoghurt, pine nut burnt butter 14

Chicken shawarma skewer, pickled cucumbers, yoghurt, herb salad ^{NF} 18.4

NIBBLES

Seleq mehshe – stuffed Swiss chard rolls, wild zahter ^{DF, GF, NF} 6.5

Mixed marinated olives ^{DF, GF, NF} 5.5

Bread with olive oil ^{NF} 5.8

Ladopita ^{DF, NF} 5.2

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.

DF – Dairy free, GF – Gluten free, NF – Nut free