

OTTOLENGHI

Dinner Menu

SALADS FROM THE COUNTER

Roasted aubergine with golden raisin caponata, tahini and berbere croutons 13.6

Green beans and fennel with orange-sesame dressing 13.6

Roasted beetroot with plum dressing, gorgonzola and hazelnuts 13.6

Roasted squash with green tahini, chestnuts, confit herbs and pumpkin seed brittle 13.6

Burrata, fig chutney, chicory and almonds 16

FROM THE KITCHEN

Grilled broccolini with maple soy sauce, tofu mayo and toasted hazelnuts 15.5

Glazed celeriac, chive aioli, spiced pumpkin seeds 15.5

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

Seared Cornish mackerel, chili sambal, apple and fennel slaw 17

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

Samir, Felicity, Egle, Viki, Magda, Lola, Gabor

In the kitchen

Vissar, Adam, Jahid, Joel

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

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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

Rouge – beetroot, apple, ginger, aloe vera

Zen Zero – apple, lemon, ginger, thyme

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

Apple/Orange Juice

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