

OTTOLENGHI

Sample lunch menu

NIBBLES

Za'atar focaccia, sourdough and Ottolenghi cornbread 5.5

Ottolenghi rosemary spicy nuts 5.5

MAINS

With a selection of two salads 20.9 or three salads 23.9

All mains served cold or room temperature

Char-grilled free-range chicken with miso and maple syrup

Char-grilled Loch Duart salmon with cabbage, red pepper and peanuts

Red pepper samosa with herb aioli

Pea and brie quiche with rocket and za'atar

SALADS

Selection of three salads 18.9 or four salads 20.9

Roasted aubergine with chinkiang tahini, yuzu sultanas and sesame brittle

Courgette and cantaloupe melon with preserved lemon pesto and Manchego

Green beans with rocket and mustard dressing, burnt spring onions, and pickled radishes

Heritage tomatoes with bulgur, fresh za'atar and pita chips

Coconut rice with grilled corn, runner beans and spicy peanuts

Char-grilled broccoli with chilli and garlic

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.

BEER

Unity Lager 6.8
Coalition Brewing, London

Zen Pale Ale 6.8
Coalition Brewing, London

SOFT DRINKS

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Hildon still water	2.95	4.2
Hildon sparkling water	2.95	4.2

HOT DRINKS

Espresso 2.5
Macchiato 2.7
Double espresso 3
Americano / Double macchiato 3.2
Cappuccino / Latte / Flat white 3.5
(large, soy milk, oat milk +60p)
Iced Cappuccino / Iced Latte / Iced Americano 3.7
(large, soy milk, oat milk +60p)
Ottolenghi hot chocolate / Mocha 3.9
Ottolenghi spiced oat milk tea 4.5
English breakfast/Earl Grey / Spring green/ 2.8
Lemongrass and ginger / Fresh mint/Peppermint

JUICE

Daily Dose- Cold pressed juice 300ml	5.95
<i>O'Fresco - apple, carrot, lemon, ginger, turmeric</i>	
<i>Dulce Verde - apple, cucumber, lemon, mint, kale</i>	
<i>Strawb - strawberry, apple, lemon, basil</i>	
<i>Apple juice</i>	4.8
<i>Orange juice</i>	4.8
<i>Black Lemonade</i>	5.95

CLIMPSON & SONS

Climpson & Sons are pioneers in the evolving London specialty coffee scene. Their ambition is to continue sourcing, roasting and crafting the finest coffees from the heart of East London.

Their range of espressos, blends and single origin beans reflect what they do: a boundless exploration into the possibilities of flavour.