

OTTOLENGHI

LUNCH MENU

Thursday 30th November 2023

SOUP

Mushroom, tomato, burnt aubergine and truffle oil

BAKE

Aubergine, chickpea, tomato and red pepper sauce bake with vegan parmesan

MAINS

Char-grilled Loch Duart salmon with artichoke, pepper and dill salsa (1st) – 2 bowls

Char-grilled Loch Duart salmon with pineapple, pepper and green olives salsa (2nd)

Dukkah crusted sea bass with dill and chives sour cream

Roasted chicken with turmeric, cherry tomatoes and za'atar (1st)

Roasted chicken with coconut milk, preserved lemon and kaffir lime (2nd)

Beef, chestnut and black garlic burger with burnt aubergine tahini

Courgette, couscous, carrot, manouri cheese cake with smoked chilli jam (1st sauce)

Courgette, couscous, carrot, manouri cheese cake with Chimichurri sauce (2nd sauce)

Swiss chard, basil and feta quiche

SALADS

Roasted aubergine with tabbouleh, amba and tahini

Char-grilled broccoli with chilli and garlic

Green beans and fennel with orange-sesame dressing

Turmeric roasted cauliflower with lemon yoghurt and pomegranate salsa

Butter bean mash with roasted squash and olive salsa

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

Mejadra with parsley and crispy onions

Little gem lettuce with baby potatoes, feta dressing and manchego

Please let us know if you have any food allergies.

OTTOLENGHI

DAILY CAKE SELECTION

Flourless chocolate fondant cake (Slice/Whole)

Pistachio, semolina and rosewater cake (Slice/ Whole)

Carrot and walnut cake (Slice/Whole)

Chocolate chip and pecan cookie

Double chocolate cookie

Chocolate and hazelnut brownie

Coconut and chocolate macaroon

Double chocolate sandwich with peanut butter (vegan)

Flourless polenta, lemon and pistachio cake

Flourless orange and almond cake with chocolate ganache

Strawberry and raspberry meringue

Chocolate meringue

Pecan and star anise tart with mascarpone cream

Malted banana tea cake with dulce de leche

Mocha cheesecake with hazelnut brittle

Tangerine, yuzu and pistachio cake (vegan)

Chocolate clafouti with roasted quince and berries

Mince pies

Coffee and walnut mini cake

Honey and lime financier with mascarpone cream and persimmons

Please let us know if you have any food allergies.