

OTTOLENGHI

Sample dinner menu

FROM THE COUNTER

Roasted aubergine with ajo blanco, gooseberries,
dukkah and dill
£9.70

Green beans and peas with piquillo cream, rocket,
pickled daikon and Urfa spiced walnuts
£9.80

Heritage tomatoes with burnt lemon and feta
yoghurt, pistachios and red basil
£9.80

Kohlrabi and apple with horseradish sour cream,
mint, watercress and sumac
£9.80

Gem lettuce, baby courgette and feta with red
onion and mint dressing
£9.80

Seared fillet of English beef with sweet
coriander-mustard sauce
£12.90

Yellow fin, line-caught seared tuna with mixed
sesame seeds and soy, honey
and ginger sauce
£13.50

FROM THE KITCHEN

Baby carrots, beetroot and turnips with buffalo ricotta,
peas and mint
£11.90

Slow roasted celeriac with black barley, pickled
shiitake, enoki and tarragon
£11.50

Pan-fried scallops with curried cauliflower puree,
apple salsa, pine nuts and onion bhaji
£13.40

Pan-fried hake with pickled slaw, grapefruit curd
and nori seed furikake
£12.90

Roasted pork belly with mango, pickled ginger,
kohlrabi, cashew nuts and puffed wild rice
£12.90

Five Points braised beef shin and pickled walnut
pastilla with endives and heritage tomatoes
£12.90

Glazed lamb belly with sheeps labneh, pistachio,
broad beans and thai basil
£13.50

Please let your waiter know if you have any food allergies.

Service not included. Discretionary 12.5% service charge will be added for parties of 6 and over.