

OTTOLENGHI

Sample dinner menu

FROM THE COUNTER

Roasted aubergine with tomato and caper salsa,
pine nuts, bread crumbs and coriander
£9.00

Mixed green beans and peas with coconut sambal,
cucumber and coriander
£9.00

Mixed tomatoes with white balsamic, grilled
mastelo cheese, red onion and herb pesto
£9.00

Poached pear and Roquefort with spicy walnuts,
bitter leaves and orange blossom dressing
£9.50

Roasted beetroot with miso tahini, wild garlic and
soy dressing
£9.50

Seared fillet of English beef with sweet
coriander-mustard sauce
£11.00

Yellow fin, line-caught seared tuna with mixed
sesame seeds and soy, honey
and ginger sauce
£11.00

FROM THE KITCHEN

Slow roasted celeriac with black barley, pickled
porcini, enoki and tarragon
£11.00

Roasted cauliflower with
mustard dressing, date puree, buffalo ricotta
and pine nuts
£11.00

Pan fried scallops, pearl barley miso risotto,
toasted hazelnuts with preserved
lemon and sesame salsa
£13.00

Pan-fried hake, pickled slaw, grapefruit curd
and nori seed furikake
£12.50

Roasted pork belly, braised fennel, bread sauce
and salsa verde
£12.50

Five Points braised beef, smoked marrow and
pickled walnut pastilla with heritage
tomatoes
£12.00

Spiced lamb cutlets, black dhal and chilli yoghurt
with lime and pickled cucumber
£13.00

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.