

OTTOLENGHI

Sample dinner menu

FROM THE COUNTER

Roasted aubergine with feta yoghurt,
pistachios, herbs,
aleppo chilli
£9.70

Roasted romano pepper with zhoug,
rosary goat's cheese and
pine nuts
£9.80

Gem lettuce dressed with burnt aubergine,
chilli chatta and
cucumber
£9.80

Watermelon and green apple, lemongrass,
coriander, mint and peanuts
£9.80

Roasted beetroot, tahini yoghurt
and preserved lemon
£9.80

Fillet of English beef with sweet coriander
and mustard sauce
£12.90

Seared line-caught yellow fin tuna with
soy, ginger and spring
onion sauce
£13.50

FROM THE KITCHEN

Cornish crab, trombetta courgettes,
fried bread and curry leaves
£12.00

Torched mackerel, daikon cream
and pickled blueberries
£12.50

Cornish hake, broad beans, peas
and sorrel
£12.90

Grilled blythburgh pork chop with
white polenta and chard
£12.90

Goat shawarma, smashed beans
and sumac onion
£13.50

Charred hispi cabbage, smoked almonds
and lilliput capers
£11.00

Spiced cauliflower with za'atar,
goat's cheese and walnuts
£11.50

Tempura courgette flowers with
schneeflöckli and oregano honey
£11.50

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

Discretionary 12.5% service charge will be added to your bill.