

OTTOLENGHI

COCKTAILS

Chartreuse and raspberry sour Tanqueray gin, chartreuse, raspberry, egg white	£12.50
Tequila thyme Arette tequila, illegal mezcal, drambuie, lemon curd, thyme syrup	£12.00
Lemongrass and dill Flor de cana white rum, crème d'apricot, lemongrass syrup and dill	£11.50
Saffron chase Chase English gin, chase elderflower, lemon, saffron syrup & Champagne	£12.00
Sumac martini Ketel one vodka, sumac, velvet falernum, lime, pomegranate juice	£11.00
Mandarin and earl grey sour Mandarin infused vodka, earl grey syrup, egg white, lemon juice	£11.00
Coriander and ginger martini Ketel one vodka, lime juice, ginger, baby coriander	£11.00
Hendricks punch Hendricks gin, aperol, juniper & coriander syrup, cucumber, mint, bitters	£11.00
Blood orange mimosa Blood orange juice, La Dilattente sparkling Vouvray	£10.50

We also do classics *Please ask your waiter*

NON-ALCOHOLIC COCKTAILS

Pear and basil Pear, apple juice, lemongrass and baby basil	£5.90
Ginger, orange and lime zinger Pressed ginger, orange and lime juice, mint, ginger beer	£5.90
Kumquat and passionfruit Kumquat, passionfruit, orange and lemon juice, kumquat syrup, rose water	£5.90
Cranberry, apple and cucumber Cranberry, apple and lemon juice, cucumber ribbons	£5.90

BEER

Studio lager, UK, 330ml	£4.75
Five Points pale ale, UK, 330ml	£4.75
Kernel IPA, UK, 330ml	£5.00

SOFT DRINKS

Hildon still or sparkling mineral water, small/large	£2.50/£4.00
Fresh juice: orange, apple, cranberry, pink grapefruit, tomato	£3.80

NIBBLES

Marinated olives with chilli, preserved lemon and herbs	£5.00
Ottolenghi roasted spicy mixed nuts	£5.50
Fried runner beans, spiced salt and smoked labneh	£6.50
Mixed seed lavosh with muhammara and pomegranate	£6.50