OTTOLENGHI

a la carte

to start

Marinated olives / 6.5
Pumpkin muhammara, peppers and date molasses / 8.5
Hummus with spiced chickpeas and flatbread / 9.5
Flatbread with za'atar oil / 9.5
Spiced nuts / 6.5

Halloumi and Padron pepper skewers with cascabel honey / 11
Beef tartare with peanut gochujang dressing / 15
Cured salmon with horseradish and pickled cucumber / 14.5
Burrata with grilled plums, caramelised pecans and thyme / 13
Roasted aubergine with lemon yoghurt and mustard seed dates / 9.5
Green beans with miso, pine nut and green olive dressing / 9.5

mains

Ottolenghi fish and chips * / 25.5
Coronation chicken salad with lime yoghurt and vadouvan chilli oil Halal / 19.5
Orecchiette pasta with miso mushrooms and tarragon gremolata / 19.5
Beetroot risotto with pickled beets and feta crumble / 19.5
Roasted aubergine and butterbeans with tomato and chilli pesto / 21.5

grills

Baharat chicken with fregola and chickpeas Halal / 25
Bavette steak with grilled cabbage and chimichurri / 29.5
Barnsley lamb chop with vegetable ragout and toum / 31
Pork t-bone with yoghurt, esme and urfa butter / 29
Grilled mackerel with fennel, apple salad and carrot escabeche * / 28.5

sides

ALL AT 8

Roasted brussels sprouts with black lime dressing
Chopped salad with za'atar kataifi
Roasted parsnips with preserved lemon dressing and almonds
Braised cumin rice with barberry salsa
Spiced crispy potatoes



Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.
Please let your waiter know if you have any food allergies.
Allergy Information available on request.
*Fish may contain bones

OTTOLENGHI

set menu

TWO COURSES 31.95 / THREE COURSES 37.95

Roasted aubergine with lemon yoghurt and mustard seed dates

Hummus with spiced chickpeas and flatbread

Green beans with miso, pine nut and green olive dressing

Burrata with grilled plums, caramelised pecans and thyme *add 2*

Cured salmon with horseradish and pickled cucumber *add 4*

Ottolenghi fish and chips *

Roasted aubergine and butterbeans with tomato and chilli pesto

Baharat chicken with fregola and chickpeas Halal

Bavette steak with grilled cabbage and chimichurri *add 4*

Grilled mackerel with fennel, apple salad and carrot escabeche * *add 4*

Sour cherry mess with sesame filo brittle

Baked custard affogato with meringue brittle

Elderflower panna cotta with gooseberry compote and fennel biscotti

Cheesecake of the day

Chocolate mousse with orange compote



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