

OTTOLENGHI

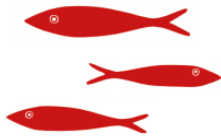
Mediterranean grill

for the table

- marinated olives / 6.5
- beetroot and black bean dip with walnut salsa / 8.5
- hummus with spiced chickpeas and flatbread / 9.5
- flatbread with za'atar oil / 9.5
- spiced nuts / 6.5

starters

- 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 and pickled melon / 13
- roasted aubergine with curried tomatoes and coriander / 9.5
- green beans with miso, pine nut and green olive dressing / 9.5



mains

- Ottolenghi fish and chips* / 25.5
- burnt aubergine pasta with tahini and oregano pesto / 19.5
- spiced red pepper risotto with manchego and pine nuts / 19.5
- pumpkin, tamarind and coconut curry with vermicelli rice / 24.5
- coronation chicken salad with lime yoghurt and vadouvan chilli oil ^{Halal} / 19.5

grills

- chicken shawarma with harissa yoghurt ^{Halal} / 25
- bavette steak with grilled cabbage and chimichurri / 29.5
- braised lamb breast with coconut greens / 29.5
- beef short ribs with miso polenta and pomegranates / 34
- butterflied seabass with pak choi and middle eastern crisp* / 28.5



sides

- heritage tomatoes with miso, mango and fried almonds / 8
- chopped salad with za'atar kataifi / 8
- courgette and fennel slaw with pickled mooli / 8
- roasted carrots with lemon chermoula and ricotta / 8
- crispy potatoes with spicy tomato dressing / 8

2 courses / 31.95

3 courses / 37.95

starters

- roasted aubergine with curried tomatoes and coriander
- hummus with spiced chickpeas and flatbread
- green beans with miso, pine nut and green olive dressing
- burrata with grilled and pickled melon
add / 2
- cured salmon with horseradish and pickled cucumber *add / 4*

mains

- Ottolenghi fish and chips*
- pumpkin, tamarind and coconut curry with vermicelli rice
- chicken shawarma with harissa yoghurt
- bavette steak with grilled cabbage and chimichurri *add / 4*
- butterflied seabass with pak choi and middle eastern crisp* *add / 4*

desserts

- 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

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