

# O K N 1

OPEN KITCHEN | N1

## Eesa's Student Takeover Dinner Feast

Thursday 1<sup>st</sup> February

2 Courses for £19

3 Courses for £25

On Arrival: Focaccia, sun-dried tomatoes, confit garlic puree

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Pomme Paillason

*dill cream cheese, salmon tartare, aioli, pickled onion*

Grilled Artichoke

*roasted Jerusalem artichoke, stracciatella cheese, sage brown butter, roasted almonds*

Chickpea Fritter (V or VG)

*wild garlic pesto, ricotta/coconut yogurt, mint*

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Basque Beef Rump Piperade

*sweet peppers, mint sauce, berry jus*

Lamb Shank

*pomme puree, horseradish sauce, glazed silverskin onions, onion gravy*

Harissa Spiced Mackerel

*saffron & mustard vinaigrette, bulgur pilaf*

Seared Cauliflower Steak (VG/V)

*cauliflower puree, pickled girolles, fava bean chilli, gremolata*

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Lemon Verbena Crème Brulee (V)

Poached Pear (VG/V)

*crumb, pear puree, butterscotch sauce*

Blood Orange & Chocolate Mousse (V)

*orange soil, chocolate tuile*