

ORTEGA

FISH SHACK . BAR

To start

Marinated olives
House-baked baguette, cultured butter
for the table

Entrees

Corn-fed duck liver pate, Black Doris plum
Yellowtail kingfish ceviche, avocado, Vietnamese mint, lemongrass, scampi oil
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle
Roasted fennel, ricotta, pinenut, radicchio, pickled orange dressing (vego)

Mains

Steamed blue moki, sweetcorn, octopus, nightshade broth
Potato gnocchi, asparagus, oyster mushroom, apple, kale and hazelnut pesto (vego)
Monkfish, asparagus, courgette, orzo, tarragon butter, coppa
Beef fillet, Café de Paris butter, fries
Roasted carrot, green lentil, sunflower seeds, coriander, spiced yoghurt
Organic mixed leaf salad
for the table

Desserts

Chocolate mousse, bitter chocolate sorbet, beetroot & white chocolate ganache, pear, cocoa nibs
Catalan crepes, orange caramel sauce, vanilla ice-cream
Stilton, fig & apple preserve