

ORTEGA

FISH SHACK & BAR

To share

Marinated olives
House-baked baguette, cultured butter
Selection of natural & battered oysters

Entrées

Corn-fed duck liver pate, roasted plum
King salmon ceviche, avocado, Vietnamese mint, lemongrass, crayfish oil
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle
House-made fromage blanc, roast beetroot, rhubarb, hazelnut cracker, sea salt (vego)
Creamy cauliflower & barley, gruyère, radicchio, golden beetroot, hazelnuts (vego)

Mains

Potato gnocchi, whipped goat's cheese, courgette, pickled lemon, olive (vego)
Steamed John Dory sautéed mushrooms, smoked walnut butter, pickled onion
Blue moki, asparagus, gem lettuce, cauliflower cream, crayfish bisque
Brined & seared octopus, preserved fennel, black bean, chilli & nduja stew
Beef fillet, Café de Paris butter, fries
Mixed leaf salad, celery seed vinaigrette
Roast potatoes, charred cabbage, onion, mustard crème fraîche
Roasted carrot, green lentil, sunflower seeds, coriander, spiced yoghurt
for the table

Desserts

Catalan crepes, orange caramel sauce, vanilla ice-cream
Chocolate mousse, toffee pears, milk sorbet, breton butter biscuit
Tunisian orange cake, pistachio mascarpone

Cheese

A selection of ripened cheeses for the table

Tea and coffee