

ORTEGA

FISH SHACK . BAR

To start

House-baked sourdough baguette
Marinated olives
for the table

Entrées

Corn-fed duck liver pate, plum chutney, quince & white port jelly
Albacore tuna ceviche, avocado, Vietnamese mint, lemongrass, scampi oil
Pan-fried prawn tails, garlic butter sauce, lemon, Italian parsley, tagliatelle
Clevedon buffalo mozzarella, smoked eggplant purée, walnut agro dolce, fine herbs (vego)

Mains

Pappardelle, courgette purée, whipped feta, sunflower seed pesto (vego)
Gurnard, charred sweetcorn, onion soubise, braised cos, nduja butter, pickled red onion
Snapper, mussels, cockles, saffron vinaigrette, baby potatoes
Beef Fillet, Café de Paris butter, fries

Slow-roasted celeriac, kale & peanut pesto, buffalo curd
Organic mixed leaf salad
for the table

Desserts

Chocolate mousse, bitter chocolate sorbet, beetroot & white chocolate ganache, plum, cocoa nibs
Catalan crepes, orange caramel sauce, vanilla ice-cream
Bleu d Auvergne, quince paste