

# ORTEGA

FISH SHACK . BAR

## *To share*

Marinated olives  
House-baked sourdough baguette  
Selection of natural & battered oysters

## *Entrées*

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

## *Mains*

Snapper, mussels, tuatua, saffron vinaigrette, baby potatoes  
Pappardelle, courgette purée, whipped feta, sunflower seed pesto (vego)  
Gurnard, charred sweetcorn, onion soubise, braised cos, nduja butter, pickled red onion  
Steamed monkfish, roasted leek, sherry & mustard sauce, hazelnut cracker, dill  
Beef Fillet, Café de Paris butter, fries

Organic mixed leaf salad  
Slow-roasted celeriac, kale & peanut pesto, buffalo curd  
Broccoli, shiitake mushrooms, sichuan dressing, sesame  
for the table

## *Desserts*

Catalan crepes, orange caramel sauce, vanilla ice-cream  
Spice-roasted quince, parsnip ice-cream, toasted milk crumb  
Chocolate mousse, bitter chocolate sorbet, beetroot & white chocolate ganache, plum

## *Cheese*

A selection of ripened cheeses for the table

## *Tea and coffee*