

# GRADUATION MENU

## 3 COURSES £24.95

With a complimentary glass of Cava on arrival

subject to minor changes

### ENTRANTES

Starters

#### SOPA DE PESCADO

con picatostes

Rich fish & shellfish soup, alioli & crispy croutons

#### ESPARRAGOS TRIGUEROS

a la plancha (v)

Grilled asparagus, soft yolk hens' egg, Romesco sauce & toasted almonds

#### SALMÓN AHUMADO

Escocés

Scottish smoked salmon, prawn mousse, avocado purée, salmon caviar & fresh dill

#### CALAMARES

fritos

Crisp-fried squid, sea salt, chilli & smoked paprika alioli

#### PINCHITOS MORUNOS

con salsa Romesco

Traditional spiced pork skewers served with a Romesco sauce

### PLATO PRINCIPAL

Mains

#### ABADEJO REBOZADA

con puré de guisantes

Crispy battered haddock, hand cut chips & mint pea purée

#### LUBINA con salsa verde

Grilled fillet of sea bass, creamed mash, charred tender-stem broccoli, red pepper purée & salsa verde

#### POLLO ASADO de la casa

Roasted breast of chicken, fondant potato, charred tender stem broccoli & Pedro X jus

#### MEJILLONES

Fresh Shetland mussels served with crusty bread as a starter and with skinny fries as a main

#### SALSA AL VINO BLANCO

Steamed with white wine, fresh cream & shallots

#### SALSA PICANTE

Steamed with white wine, chorizo, chilli & a rich tomato sauce

#### ABADEJO AHUMADO

con una salsa de queso

Scottish smoked haddock with creamed onions and leeks, Manchego cream sauce, topped with a mash & herb crust

#### ARROZ CON champinones (v)

Calasparra rice, sautéed woodland mushrooms, fresh basil, pine nuts, sweet red peppers, garden peas & truffle oil

### ACOMPAÑAMIENTOS

Sides

Skinny fries 4 • Hand cut chips tossed in Manchego & truffle oil 4 • Buttered new potatoes & spring onion 4  
Creamed mash 4.5 • Buttered seasonal greens 4 • Cadiz house salad 4

### POSTRES

Desserts

#### POSTRE HELADO de caramelo

Salted caramel parfait served with a home-made vanilla shortbread

#### ESPONJA de vainilla

A light vanilla sponge pudding served with ginger syrup & a mascarpone cream

#### POSSET DE LIMON

A traditional lemon posset served with raspberries & white chocolate

#### SELECCIÓN de quesos

A selection of continental cheeses, fig and almond wheel and an onion and sultana chutney served with Scottish oatcakes (sup £4)

An allergen guide to all our dishes is available