

CHRISTMAS MENU

ENTRANTES

Starters

SOPA DE PESCADO

con picatostes y alioli

A rich, fish and shellfish soup served with alioli and crispy croutons

ESPARRAGOS TRIGUEROS

a la plancha (v)

Grilled asparagus with a soft yolk hens' egg, Romesco sauce and toasted almonds

SALMÓN AHUMADO ESCOCÉS

y mousse de gambas

Scottish smoked salmon served with a prawn mousse, avocado purée and lemon confit

CALAMARES FRITOS

con alioli de paprika

Crisp-fried squid sprinkled with sea salt and chilli, served with a smoked paprika alioli

PINCHITOS MORUNOS

con pan y alioli

Traditional spiced pork skewers served with a smoked paprika alioli

PLATOS PRINCIPALES

Mains

PECHUGA ASADA

de gallina rellena

Roast breast of guinea fowl with a honey-glazed pear and chestnut stuffing served with fondant potato, parsnip purée and a rich red wine jus

FILETE A LA PLANCHA

de platija Escocesa

Grilled whole Scottish plaice with a caper and parsley nut brown butter and skinny fries

LUBINA

con salsa verde

Grilled fillet of sea bass served with bay leaf mash, charred tender-stem broccoli, red pepper purée and salsa verde

ARROZ CON CHAMPIÑONES

SALTEADOS

y aceite de trufa (v)

Calasparra rice mixed with sautéed woodland mushrooms, fresh basil and pine nuts, sweet red peppers and garden peas, finished off with truffle oil

ARROZ CON GAMBAS Y MEJILLONES

y eneldo

Calasparra rice cooked with white wine, shallots and garlic mixed with shell-on king prawns and Shetland mussels, finished with fresh dill and Manchego

FILETE ESCOCÉS

a la parrilla

8oz prime Scottish fillet steak served with seared Padron peppers, skinny fries and your choice of Pedro X jus or green peppercorn sauce (£5 Supplement)

ACCOMPANIMENTOS

Skinny fries 4 • Hand cut chips tossed in Manchego and truffle oil 4 • Buttered new potatoes & spring onion 4 • Bay leaf mash 4.5
Buttered seasonal greens 4 • Wild rice 4 • Asparagus with Romesco sauce & toasted almonds 4.5 • Cadiz house salad 4

POSTRES

Desserts

TRIO DE CHOCOLATES

A tasting plate of white chocolate panna cotta with raspberry confit, chocolate brownie and a praline and chocolate cream

POSTRE HELADO DE CARAMELO

Salted caramel parfait served with home-made vanilla shortbread

ESPONJA DE VAINILLA

A light vanilla sponge pudding served with ginger syrup and mascarpone cream

3 COURSES £34.95

Some supplements apply

An allergen guide to all our dishes is available