

SPRING MENU

2 Courses from £22⁹⁵ ■ 3 Courses from £27⁹⁵

ENTRANTES

SOPA DE PESCADO

Rich fish & shellfish soup, croutons and alioli.

CROQUETAS DE MORCILLA

Crisp-crumbed Stornoway black pudding croquette, apple gel and Serrano crumb.

GAMBAS FRITAS

Crisp-fried king prawns, maple glaze and crispy-rocket.

MEJILLONES

Shetland mussels steamed with white wine, shallots, parsley and cream served with sourdough bread.

QUESO DE CABRA v

Whipped goats' cheese, sourdough bread and beetroot coulis.

POSTRES

PASTEL DE QUESO v

White chocolate and salted caramel cheesecake, salted caramel sauce and chocolate tuile.

FONDANT DE CHOCOLATE v

Rich chocolate and praline fondant, biscuit crumb, chocolate sauce and vanilla ice cream.

PANNA COTTA DE VAINILLA

White chocolate and buttermilk panna cotta, apple, mint and passion fruit compote.

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR OUR ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU.

AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES DIRECTLY TO OUR TEAM.

PLATOS GRANDES

EGLEFINO FRITO

Beer battered haddock, hand cut chips and mint pea purée.

BACALAO ARROSTO

Roasted North Atlantic cod, brandy & mustard cream sauce, chorizo, fondant potato, spinach and salsa verde

LENGUADO AL HORNO (Supp £10)

Whole baked lemon sole & skinny fries, with your choice of butter.

Choose from:

CAPER & PARSLEY.

CHILLI, LIME & HERB.

LEMON, ALMOND & CAPER.

POLLO Y MORCILLA

Roasted chicken breast, Spanish morcilla, sautéed woodland mushrooms, fondant potato and rich red wine and port jus.

MEJILLONES

Shetland mussels steamed with white wine, shallots, parsley and cream with skinny fries.

ARROZ CON VERDURAS v

Red peppers, woodland mushrooms, garlic asparagus, white wine and smoked paprika, arborio rice.

ACOMPAÑAMIENTOS

Hand cut chips with truffle oil & Manchego.	5
Skinny fries.	5
Hand cut chips.	5
Seasonal new potatoes.	4.5
Buttered greens.	5
Cadiz house salad.	5
Gordal Olives.	5



CADIZ