

BAR DOURO

Bread and Bar Douro olive oil 2.5 Olives / almonds 3 Churchill's white port and tonic 6.5

PETISCOS / SNACKS

Folhado de Esparregado <i>Spinach pastry (v)</i>	4
Croquetes de Alheira <i>Smoked Portuguese sausage</i>	4
Pataniscas de Bacalhau <i>Salt cod fritters</i>	4
Pica-pau <i>Sautéed beef with pickled vegetables</i>	5

HORTA / GARDEN

BD Potatoes with coriander mayonnaise <i>(v)</i>	4.5
Char grilled tenderstem broccoli with ginger, chilli & garlic <i>(v)</i>	5
Pumpkin with 'requeijao' and marjoram oil <i>(v)</i>	6 / 9

MAR / SEA

Bacalhau à Brás <i>Salt cod hash</i>	5.5
Char grilled sardines with blistered peppers	6.5
Mussel 'Açorda' with egg, chourico and saffron	9.5
Octopus with sweet potato	11
Gambas aguilho <i>Garlic prawns</i>	12

TERRA / LAND

Piri-piri chicken wings	6
Braised pork cheeks with turnip top salsa verde	10
Prego no prato <i>Onglet steak with confit egg</i>	12
Iberico pork ribs with a ruby port glaze	13

*LIMITED AVAILABILITY

v= vegetarian

CHEESE & CHARCUTERIE

Cheese board	12
Charcuterie board	12
Mixed board	16

100% Belota Iberico ham	10
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DESSERTS

Pastel de nata <i>Custard tart with cinnamon ice cream</i>	4.5
Abade de priscos <i>Traditional egg yolk pudding</i>	5
Baba de camelo <i>Caramel mousse</i>	5
Orange and olive oil cake with quince and 'queijo fresco'	5

WHOLE SUCKLING PIG

Available on request*
(POA)

Bar Douro Olive Oil	6
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Open 7 DAYS a week

We use NUTS in the kitchen. Please tell us of any allergies or dietary intolerance
VAT is included. A discretionary 12.5% service charge will be added to your bill