

BAR DOURO

Bread & Bar Douro olive oil 3 Olives 2.5 Churchill's white port tonic 7.5

PETISCOS / SNACKS

Croquetes de alheira <i>Smoked Portuguese sausage</i>	5
Pataniscas de bacalhau <i>Salt cod fritters</i>	5
Empada de berinjela <i>Aubergine & Azeitão cheese pie (v)</i>	5 each
Pata negra ham	14

HORTA / GARDEN

Batatas a murro <i>Garlic punched potatoes (v)</i>	4.5
Algarvian spiced heritage carrots (v)	7
Butter beans, chard & cured egg yolk (v)	8
Beetroot, homemade requeijão & hazelnuts (v)	8

MAR / SEA

Bacalhau à Brás <i>Salt cod hash</i>	6
Grilled sardines & smoked tomato on sourdough	9
Gambas à la guilho <i>Garlic prawns</i>	12.5
Grilled octopus & sweet potato	13

TERRA / LAND

Pork ribs & Algarvian picadito	11
Prego no prato <i>Onglet steak & slow cooked egg yolk</i>	13
Preso Ibérica, kale & migas	15

QUEIJO / CHEESE*

São Jorge Lourais (50gr)	5
Beira Baixa (50gr)	5
Cerrado do Vale (50gr)	5
Cheese selection	12
<i>Served with homemade oat biscuits & tomato jam</i>	

SOBREMESA / DESSERTS

Pastel de nata <i>Custard tart & cinnamon ice cream (v)</i>	4.5
Chocolate mousse & passion fruit (v)	6
Abade de priscos <i>Traditional egg yolk pudding & lemon sorbet</i>	6
Ice cream & sorbet (choice of 2 scoops) (v)	4

Allergen notes: (v) = vegetarian

We handle all allergens in the kitchen. Please inform us of any allergies or dietary intolerances.

Fish & meat dishes may contain small bones.

*All our cheeses are unpasteurised.

A discretionary 12.5% service charge will be added to your bill. VAT is included.