

BAR DOURO

Snapery Bakery sourdough & Bar Douro olive oil (v) 3 Marinated olives (v) 2.5 Churchill's white port tonic 7.5

PETISCOS / SNACKS

Empada de berinjela <i>Aubergine & Azeitão cheese pie</i> (v)	5 each
Croquetes de alheira <i>Smoked Portuguese sausage</i>	5.5
Pataniscas de bacalhau <i>Salt cod fritters</i>	6
Presunto porco preto Ibérico <i>Black pig ham</i>	14

HORTA / GARDEN

Batatas a murro <i>Garlic punched potatoes</i> (v)	4.5
Grilled cabbage & soubise (v)	7
Squash, homemade requeijão & pumpkin seed vinaigrette (v)	9
Butter beans, leek & cured egg yolk (v)	9

MAR / SEA

Bacalhau à Brás <i>Salt cod hash</i>	7
Gambas à la guilho <i>Garlic prawns</i>	13
Clams à Bulhão Pato	14
Arroz de polvo <i>Octopus rice</i>	14

TERRA / LAND

Grilled whole quail, red onion cebolada & pine nuts	12
Prego no prato <i>Onglet steak & slow cooked egg yolk</i>	13
Beef cheeks, cauliflower & root vegetable crisps	14
Preso Ibérica, kale & migas	15

QUEIJO / CHEESE

Beira Baixa DOP - amarelo	5
<i>Raw goat's & sheep's milk</i>	
Cerrado do vale barrado reserva	5
<i>Raw sheep's milk</i>	
Ilha São Miguel (aged 9 month)	5
<i>Pasteurised cow's milk</i>	
Cheese selection	13
<i>Served with homemade oat biscuits & tomato jam</i>	

SOBREMESA / DESSERTS

Pastel de nata <i>Custard tart & cinnamon ice cream</i> (v)	4.5
Abade de priscos <i>Traditional egg yolk pudding & lemon sorbet</i>	6
Port poached pear & spiced chantilly cream (v)	7
Ice cream & sorbet (choice of 2 scoops) (v)	4

(v) = vegetarian. Vegan options available
We handle all allergens in the kitchen. Please inform us of any allergies or dietary intolerances.
Fish & meat dishes may contain small bones.
Our cheeses may be unpasteurised.

A discretionary 12.5% service charge will be added to your bill. VAT is included.
We are a cashless restaurant. All payments must be made via credit or debit card.