

# BAR DOURO

Snapery Bakery sourdough & Bar Douro olive oil (v) 3.5    Marinated olives (v) 3    Churchill's white port tonic 7.5

## PETISCOS / SNACKS

Croquetes de alheira <i>Smoked Portuguese sausage</i>	6
Vegetable tempura (v)	6
Pataniscas de bacalhau <i>Salt cod fritters</i>	7
Presunto porco preto Ibérico <i>Black pig ham</i>	15

## HORTA / GARDEN

Batatas a murro <i>Garlic punched potatoes</i> (v)	4.5
Algarvian spiced heritage carrots (v)	7
Butter beans, leek & cured egg yolk (v)	9.5
Asparagus, wild garlic & homemade requeijão (v)	11

## MAR / SEA

Bacalhau à Brás <i>Salt cod hash</i>	8
Cavala alimada <i>Marinated mackerel &amp; Isle of Wight tomatoes</i>	9
Gambas à la guilho <i>Garlic prawns</i>	15
Seabass & mussel feijoada	15

## TERRA / LAND

Cachaço de porco com molho de Bifana <i>Pork neck &amp; Bifana sauce</i>	13
Bife de cebolada & tutano <i>Onglet steak, onion &amp; bone marrow</i>	14
Preso Ibérica, garden peas & chouriço	16
Lamb rump, black garlic & rainbow chard	16

## QUEIJO / CHEESE

Beira Baixa DOP - amarelo	5
<i>Raw goat's &amp; 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 jam &amp; oat biscuits</i>	

## SOBREMESA / DESSERTS

Pastel de nata <i>Custard tart &amp; cinnamon ice cream</i> (v)	5
Chocolate mousse & chocolate salame (v)	6
Abade de priscos <i>Traditional egg yolk pudding &amp; lemon sorbet</i>	7
Ice cream & sorbet (choice of 2 scoops) (v)	5

(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.