Dinner Chef's Selection



Algarvian style pickled carrots v Requeijão cream cheese v Homemade fish patê Sourdough bread

Peixinhos da horta - tempura runner beans v British wagyu croquettes Sautéed squid

Ribeye on the bone, 50-day aged, Mirandesa style Wild sea bass baked in salt

Tomato salad v Crispy potatoes v Green leaf salad v

Chocolate mousse, olive oil, salt v Toucinho do céu - almond tart v

68

Wine pairings

Classic 35 Signature 58

V: vegetarian. Please speak to your server for vegan options.

Please inform us of any allergies before ordering. Whilst every precaution is taken, we cannot guarantee the total absence of allergens in our dishes due to the proximity to allergens both on site and on our suppliers' premises. A discretionary service charge of 14.5% and a cover charge of 1.5 per person for unlimited Belu filtered water will be added to your bill.