



Festive 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.



Festive Lunch Chef's Selection

Requeijão cream cheese v
Homemade fish patê
Sourdough bread

British wagyu croquettes
Wild Iberian garlic prawns

Frango piri piri-grilled whole baby chicken
Crispy aubergine, smoked butter v

Tomato salad v
Baked butter rice v
Green leaf salad v

Toucinho do céu - almond tart v

48

Wine pairings

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