

NEW YEAR'S EVE SET MENU — £55

Sample menu, subject to change.
All dishes are served for the table to share.
Our meat comes from HG Walter, a family-run butcher
working with the UK's finest independent farms,
prioritising exceptional quality and animal welfare.

WELCOME DRINK

GLASS OF PROSECCO

SMALL PLATES

BREAD ^V

Dusty Knuckle Bakery sourdough, salted butter, extra virgin olive oil

IBERICO PORK CROQUETTES

Pork and potato croquettes, mustard béchamel

MUSHROOMS Á BULHÃO PATO ^{VG}

Fried in garlic, white wine, lemon, served on toasted sourdough

GRILLED CHORIZO ^{GF}

Served with homemade black olive mayo and guindilla peppers

CHILLI GARLIC PRAWNS ^{GF}

Wild atlantic tiger prawns fried in olive oil, garlic and chilli

BIG PLATES

FRANGO PIRI PIRI ^{GF}

Our signature dish: half chicken grilled over coals and brushed with homemade piri-piri oil

SEABASS ^{GF}

Oven baked seabass filet served on roasted winter tomatoes, onion and garlic

PORK BELLY RIBS ^{GF}

Slow-roasted Hampshire x Duroc free range pork, fried to order for a crispy finish. Served with garlic and lemon glaze

CHARRED CAULIFLOWER ^{GF, N,V / VG ON REQUEST}

Marinated in honey and lemon, served with coriander yoghurt and pistachios

SIDES

CASA RICE

Rice cooked with smoky chorizo, crispy chicken skin, peas and fried plantain

HISPI SLAW ^{VG, GF}

Crisp carrot, cabbage, fresh herbs

CHIPS ^{VG, GF}

HOMEMADE SAUCES ^{GF}

DESSERT

CHOCOLATE MOUSSE ^{V, GF}

A favourite across Portuguese restaurants and homes, made with rich Belgian chocolate

PASTEL DE NATA ^V

Portuguese custard tart with cinnamon ice cream

V vegetarian **VG** vegan **GF** gluten free **N** nuts.

Please inform us of any allergies before ordering. Products may be prepared in proximity to allergens both on site and on our supplier's premises. As such, we cannot guarantee the total absence of allergens in our dishes. All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your final bill.