



***Our menus are seasonal and constantly changing, prioritizing seasonal ingredients that are at their peak of freshness and flavour. We offer a variety of dishes throughout the year, highlighting the best of each season!***

**Canapés**

Olives

Cured mackerel, horseradish, Granny Smith

Serra cheese choux, quince

Beef tartare, brioche

**Bread**

Homemade focaccia with whipped confit garlic butter

**Starters**

Tuna tataki, avocado, ponzu, ginger

Pork croquette, burnt apple, celeriac

Seasonal beetroots, goats cheese, walnut, honey

**Chefs special**

Truffle risotto, mascarpone, parmesan

**(can be done as a starter or as a main)**

**Mains**

Monkfish, cockles, caviar, curry

Venison loin, blackberry, chicory, jus

Homemade gnocchi, Jerusalem artichoke, black garlic, parmesan *velouté*

**Desserts**

Vanilla parfait, seasonal pears, whiskey

Triple chocolate tart, salted caramel, milk ice cream

Selection of artisanal Portuguese cheeses, chutney, crackers

**2 course menu 35€ per person- includes canapés, bread, choice of one starter and one main or one main and one dessert**

**3 course menu 40€ per person – includes canapés, bread, choice of one starter one main and one dessert**

**Coffee with *petit fours* 3€ per person**

*Please let us know if you have any food allergies or any dietary requirements*

*All prices include VAT*