

*(V) – Vegetarian
(VG) – Vegan



WHERE PORTUGAL MEETS THE UK IN EVERY BITE.

FOOD MENU

PETISCOS - SMALL PLATES

HOT

Pica-Pau 9.50

Tender bavette steak flash-fried in white wine with mustard and house-pickled vegetables. A rustic Portuguese classic stew, perfect for sharing.

De Queijo Caído 11.50

Melted Lyburn Gold sheep’s cheese baked to perfection, served with honey drizzle and toasted almonds. Rich, nutty, and indulgent. (V)

Chouriço nas Chamas 8.50

Flame-roasted Portuguese chouriço sausage. Smokey, savoury, and deeply satisfying.

Frutos do Mar 13.50

Succulent Black Tiger prawns sautéed in a rich garlic-infused beer sauce, finished with a hint of lemon and fresh herbs.

Sagredos da Barriga 9.00

Tender, slow-cooked pork belly cubes glazed in a rich port wine and aromatic cumin sauce.

Peixinhos da Horta 6.50

Crisp, golden-brown green beans lightly battered and fried to perfection, a delightful crunch with every bite. (V) (VG)

Asas Quentes 🍷 8.50

Chicken wings marinated in a zesty blend of fiery piri-piri chillies, garlic and lemon, then grilled to perfection for a smoky finish.

Pataniscas Bacalhau 9.00

Golden-fried codfish fritters made with salt cod, onions and fresh coriander – a beloved Portuguese classic.

Escondidos 8.50

Sautéed wild mixed mushrooms infused with garlic, lemon, and fresh rosemary, delivering a fragrant and earthy finish. (V) (OPT. VG)

COLD

Tábua Artisanal 27.00

Delectable Charcuterie selection with cheese, farm olives, nuts, chef’s chutney and artisanal bread.

Cheese only option available. (V) (19.00)

Salada Figo 9.50

Sweet figs meet tangy, creamy Rosary goat’s cheese, finished with a delicate house vinaigrette. A harmony of sweet and savoury. (V)

Salada de Polvo 9.50

Tender marinated octopus tossed with onions, tomatoes, and peppers,, and a zesty vinaigrette. A bold, briny seaside favourite.

Presunto e Melão 8.50

Thinly sliced Portuguese cured ham paired with sweet, juicy melon. A timeless balance of salt and sweetness.

Bruschetta Portuguesa 12.00

Toasted bread with ripe tomatoes, garlic and olive oil, topped with hand-cut slices of traditional Pata Negra presunto ham – A true Portuguese delicacy.

FOR LITTLE TUMMIES

KIDS MENU 8.50

Mushroom Rissotto (V)

Cheeseburger

Tomato Pasta (V)

Grilled Fish and Chips

PRINCIPAL - LARGE PLATES

Fernando’s 🍷 19.50

Our signature grilled half chicken, marinated in a fiery peri peri blend and finished with roasted red pepper sauce. A flavour-packed favourite.

Amêijoas Bulhão Pato 32.00

Classic clam dish simmered in a white wine and garlic sauce. Served with crusty bread for soaking up the rich, aromatic broth.

Cogumelos Cremosa 19.00

Earthy wild mushrooms folded through seasoned rice and topped with shaved Hardy’s sheep cheese. A rich, vegetarian delight. (V)

Lombo 25.50

Locally sourced, dry-aged sirloin grilled to perfection, served with roasted vine tomato and chimichurri. Classic, hearty, and full of flavour.

S+C Burger 16.50

Double beef patties, crispy presunto, caramelised onion, and smoked cheese in a toasted bun. Big flavour, serious satisfaction.

S+C Veggie Burger 14.50

Plant-based patty, caramelised onion and smoked cheese in a toasted bun. Same big flavour, same serious satisfaction. (V) (OPT. VG)

SIDES

Batatas Fritas 4.50

Chips (potato) (V)

Salada Mista 4.50

Mixed Salad (V)

Batatas Murros 5.50

Smashed potatoes (V)

Arroz de Coentros 4.50

Portuguese white rice with coriander (V)

Entrecosto Assado 18.50

Succulent pork ribs slow-cooked to perfection, infused with the aromatic blend of cloves, garlic, and bay leaves, delivering a rich and comforting flavour profile.

Caril de Peixe 🍷 22.50

Tender fish simmered in a rich, coconut-based curry bursting with bold Goan spices. Comforting & flavourful.

Peixe do Dia MP

Locally sourced fresh fish, grilled to perfection.

Arroz Marisco 22.00

A traditional Portuguese seafood rice featuring a medley of fresh shellfish simmered with aromatic herbs, ripe tomatoes, and a splash of white wine, a rich and flavourful dish.

SOBREMESA - DESSERTS

Fatia de Azeite 5.50

Moist, fragrant cake made with olive oil and topped with sweet whipped cream. (V)

Pastal de Nata 4.00

The iconic Portuguese custard tart – crisp pastry, creamy custard, caramelised top. Always irresistible. (V)

Basque Cheesecake 6.50

A rich, crustless cheesecake with a rustic, browned top and a creamy, custard-like interior. (V)

Trio de Gelado 5.50

Flavours include Vanilla, Strawberry, Chocolate & Seasonal Sorbets. (V) (VG)

Mousse de Chocolate 7.50

Silky, rich dark chocolate mousse yielding a sumptuous, melt-in-the-mouth texture. (V)

*An optional service charge of 12.5% is automatically added to the bill. This charge supports our staff and helps maintain a high level of service.

Allergens: We handle numerous allergens in our kitchen and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens. We do not declare every ingredient used within a dish on this menu and recipes may be subject to change.

If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally define allergens. Meat and fish dishes may contain small bones. All our eggs are free-range. Olive/olive dishes may contain stones.

SANTOS + CO

FOOD MENU