

*(V) – Vegetarian
(VG) – Vegan
(GFO) – Gluten Free Option
(DF) – Dairy Free

SANTOS + CO

WHERE PORTUGAL MEETS THE UK IN EVERY BITE.

AUTUMN FOOD MENU

PETISCOS - SMALL PLATES

Sopa de Legumes 6.50

A hearty vegetable soup, crafted with fresh seasonal vegetable and fragrant herbs. (V)

Camarão Crocante 8.50

Golden-fried Portuguese croquettes filled with succulent prawns and delicate herbs.

Asas Quentes 8.50

Chicken wings marinated in a zesty blend of fiery piri-iri, chillies, garlic and lemon, then grilled to perfection. (DF) (GFO)

Escondidos 8.50

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

Bruschetta Portuguesa 9.50

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

Sagredos da Barriga 9.00

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

Pica-Pau 9.50

Tender bavette steak flash-fried in white wine with mustard and house-pickled vegetables. A rustic Portuguese classic. (GFO)

Pataniscas Bacalhau 9.50

Golden-fried salt cod fritters made with onions and fresh coriander – a beloved Portuguese classic. (DF)

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.

SHARING BOARDS

Pão Caseiro e Azeitonas 4.50

Homemade sourdough bread and marinated mixed olives.

Chourico nas Chamas 12.50

Flaming chorizo with roasted peppers, pickled chillis, aioli and sourdough bread. (DF)

Tábua Artisanal 24.50

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

Cheese only option available. (V) 16.50

SUNDAY ROAST

Served with smashed potatoes, mediterranean vegetables, a vegetable gratin and gravy.

19.00

Roast Lamb

Tender, rich lamb roasted to perfection.

Roast Pork

Succulent roasted pork with crispy crackling.

Roast Chicken

Juicy roasted chicken with crisp, golden skin.

SET MENU

Available Monday – Thursday

Starters

2 Courses 22.50

Sopa de Legumes

3 Courses 26.50

Camarão Crocante

Sagredos da Barriga

Mains

Desserts

Mexihões e Chouriço

Pastal de Nata

Fernando’s

Trio de Gelado

Cogumelos Cremosa

Arroz Doce

PRINCIPAL - LARGE PLATES

1 SIDE INCLUDED WITH EVERY MAIN

PRATOS DE CARNE (MEAT)

Fernando’s 18.00

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

Lombo 28.50

Locally sourced, dry-aged 10oz sirloin grilled to perfection, served with roasted vine tomato and chimichurri. Classic, hearty, and full of flavour. (DF) (GFO)

S+C Burger 17.00

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

Bife a Portuguesa 25.00

Juicy pan-seared 8oz ribeye steak topped with a traditional sauce enriched with ham, garlic and bay. (GFO)

Pato Citrico 23.00

Tender duck with a vibrant citrus glaze, balancing rich savoury flavours with zesty freshness. (DF) (GFO)

PRATOS DE VEGETARIANOS (VEGETARIAN)

Caril de Vegetais Macaenses 17.00

A traditional vegetable curry gently simmered with aromatic spices and coconut milk. (V)

Cogumelos Cremosa 17.00

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

S+C Veggie Burger 15.00

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

PRATOS DE MARISCO (SEAFOOD)

Mexihões e Chouriço 19.00

Fresh mussels sautéed with smokey Portuguese chouriço, garlic and a touch of white wine. Served with sourdough bread.

Caril de Peixe 22.50

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

Arroz Marisco 22.00

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

Bacalhau Guarda 23.00

Tender shredded salt cod baked with a creamy blend of sautéed onions, garlic and rich cream layered with mash potato and breadcrumbs.

SIDES 4.50

Batatas Fritas com Alho e Sal

Chips with garlic salt (V)

Salada Mista

Mixed Salad (V) (DF) (GFO)

Batatas Murros/Bravas

Smashed potatoes (V)

Add on our bravas sauce if your feeling spicy (V)

Arroz de Coentros

Portuguese white rice with coriander (V) (DF) (GFO)

Peixinhos da Horta

Crisp, lightly battered green beans (V)

Pão de Alho

Cheesy garlic bread. Warm, golden and delicious.

Seasonal Vegetables

A selection of seasonal roasted vegetables (V)

TOTOLOTO – ARE YOU FELLING LUCKY?

Monday – Friday until 6pm.
Ask a member of the team for details

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KIDS MENU - FOR LITTLE TUMMIES

TWO COURSES FOR 8.50

MAINS

Mushroom Rissotto

Creamy risotto rice with gentle flavours of mushroom and cheese. (V)

Cheeseburger and Chips

A juicy classic cheeseburger with crispy chips on the side.

Tomato Pasta

Twirly pasta tossed in a delicious smooth tomato sauce. (V)

Grilled Fish and New Potatoes

Tender grilled fish served with soft new potatoes and baked beans.

DESSERTS

1 Scoop of Gelato

- Strawberry
- Vanilla
- Chocolate

Fancy another scoop? 1.00

DRINKS 3.00

Apple & Mango

Apple & Summer Berries

Apple & Pear

SOBREMESA - DESSERTS

Pastal de Nata 4.00 Leite Crème 7.00

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

A classic custard dessert, silky smooth with a hint of vanilla, topped with caramelised sugar. Served with a cinnamon biscuit.

Arroz Doce 6.50 Toucinho do Ceu 7.50

A comforting Portuguese rice pudding, slow-cooked with creamy milk, fragrant cinnamon and a hint of citrus zest. (GFO)

A rich Portuguese almond cake, moist and sweet with egg yolks and a hint of citrus.

Trio de Gelado 5.50 Mousse de Chocolate 7.50

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

Seleção de Queijos 11.00

A curated assortment of fine cheeses served with artisanal accompaniments.

DIGESTIVOS

PORT

Bulas Reserve White 5.50

PORTUGAL
Golden and nutty, with a touch of sweetness and balanced acidity.

Bulas LBV 7.00

PORTUGAL
Rich and bold, with dark fruit and chocolate flavours.

BRANDY

Macieira 4.50/8.00

PORTUGAL
Golden brown with notes of vanilla, apricot, honey and oak.

Adega Velha 12yr XO 7.50/14.75

PORTUGAL
Grape brandy with complex aromas of berried, dried fruit and delicate wood.

COFFEE

LOCAL SPECIALITY COFFEE FROM FULL CIRCLE COFFEE CO.

Available in caffeinated and decaf.

Flat White 5.00

Cappucino 5.00

Espresso 3.75

Double Espresso 4.75

Latte 5.50

Black Coffee 4.50

TEA 3.50

SOURCED WITH HANDPICKED WHOLE LEAF TEAS FROM SMALL ORGANIC FARMS

Joes Peppermint Tea

Joes Earl Grey Tea

Joes Queen of Green Tea

Joes St. Clements Lemon Tea

Joes Ever So English Tea

CHOCOLATE CUPS

Luxury liquor in a decadent chocolate cup.

Licor 35 5.50

Ginjinha 5.50

Crème de Menthe 5.50

Trio 14.00

COCKTAILS

Espresso Martini 12.00

A bold shake of gin, with coffee and a touch of almond liqueur for a smooth finish.

Amarguinha com Limão 8.50

A sweet almond liqueur with lemon – simple, smooth, and refreshing.

S+C Old Fashioned 11.50

A bold twist on the classic – Macieira brandy – rich, smooth sweetness.

SOMETHING SPECIAL

Experience pure indulgence after your meal

Licor de Café 7.50

Bold coffee blended with a splash of rich licor topped with cream.

Chocolate Quente 4.50

Smooth, warming and luxuriously chocolatey drink.

LOYALTY SCHEME

EAT . SIP . EARN

Join our loyalty program and savour rewards with every visit. From special offers to exclusive discounts, it’s our way of saying thank you for choosing us.

Join us today and receive 25 credits as a bonus.

Just ask a member of the team.

*There will be an optional service charge of 8% added to your bill. All gratuities go to our team at this restaurant and helps maintain a high level of service.

Allergens: While every care is taken when preparing our food, please note that natural foods may still contain their natural elements. Olives may contain stones. Meat may contain bones. Fish may contain small bones or shell fragments. We handle numerous allergens in our kitchen and there is potential for cross contact, and we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used in our food dishes, and recipes may be subject to change. If you have an allergy, please let us know in advance so we can provide you with an allergy guide in relation to the 14 legally defined allergens.