

3 SMALL PLATES FOR £13.50
 5 SMALL PLATES FOR £22.50
 (* INCL. IN OFFER)



WHERE PORTUGAL MEETS THE UK IN EVERY BITE.

(V) - Vegetarian (GFO) - Gluten Free Option
 (VG) - Vegan (DF) - Dairy Free
 (VGO) - Vegan Option (DFO) - Dairy Free Option
 (GF) - Gluten Free

STARTERS

Octopus Salad 9.00
Tender octopus with a crisp frisée, roasted red pepper, capers and fennel, finished with orange segments and a tangy pickled radish. (GF) (DF)

Tempura Salt Cod 9.00
Tempura salt cod chunks with herb emulsion and a zest of lemon. (DF)

Pica-Pau 9.50
Tender Bavette steak flash fried in white wine with mustard and house-pickled vegetables. A rustic portuguese classic. (GFO) (DFO)

Prawn Croquettes 9.50
Golden-fried Portuguese croquettes filled with succulent prawns and delicate herbs.

Belly Pork Cubes 10.00
Crispy belly pork cubes with a rich port reduction, served alongside a smooth caramelised apple puree. (GFO) (DF)

Squid & Chorizo Stew 10.50
Squid and chorizo simmered in a hearty stew. With artisan bread for dipping. (GFO) (DFO)

Madeira Beef Skewers 12.00
Madeira-style beer skewers with a pepper sauce and drizzle of chive oil. (DFO) (GF)

Bifana Mushroom Slider 12.50
Wild mushrooms marinated in white wine, garlic, peri-peri, served on a toasted pan agua slider. (V) (VG)

Black Tiger Prawns 14.50
Succulent Black Tiger Prawns sautéed in a rich garlic-infused beer sauce, finished with a hint of lemon and fresh herbs.

SMALL PLATES

Bread & Olives * 5.25
House artisan pan agua & focaccia, olives and a rich balsamic and olive oil for dipping. (V) (VG) (DF)

Pulled Chicken Croquettes * 5.25
Pulled garlic chicken & chorizo croquettes with hot sauce.

Anchovies on Sourdough * 5.25
Salt-cured anchovies on sourdough toast with pickled shallots, fresh coriander and smoked salt. (DFO)

Mixed Beans in ajo blanco * 5.25
Mixed beans served on a creamy ajo blanco sauce, finished with fresh green herbs. (V) (VG) (DF)

Bruschetta* 5.25
Toasted bread with ripe tomatoes, garlic and olive oil, topped with hand-cut slices of traditional Pata Negra ham and olives. (DF)

Flaming Chorizo 12.50
Flaming chorizo with roasted peppers, pickled chillis, aioli and sourdough bread. (DF)

SET MENU
 Available Monday - Thursday

Starters	2 Courses 22.50
Tempura Salt Cod	3 Courses 26.50
Pica-Pau	
Belly Pork Cubes	
Mains	Desserts
Mussels	Pastal de Nata
Fernando's	Trio of Ice Cream
Vegetable Curry	Honey Parfait

MAINS

Fernando's 🍴 18.00
Our signature grilled chicken, marinated in a fiery peri-peri blend and finished with a roasted red pepper sauce. A flavour-packed favourite. (GFO) (DFO)

Sirloin Steak 31.50
Locally sourced, dry-aged 10oz sirloin grilled to perfection, served with roasted vine tomatoes and salsa verde. (DF) (GFO)

S+C Burger 18.00
Double beef patties, crispy presunto, caramelised onion, smoked cheese and a tangy relish in a toasted bun. Big flavour, serious satisfaction. (GFO)

Veggie Burger. (V) (VGO - No cheese) 16.00

Ribeye Steak 26.00
Coal-grilled ribeye steak, Braai rubbed for depth of flavour, served with crispy Coimbra-style shredded potatoes. (DFO) (GFO)

Fish Curry 🍴 19.00
Tender Hake fillet with haddock and king prawns simmered in a rich, coconut-based curry bursting with bold Goan spices. (GFO) (DFO)

Fish of the Day 26.00
Fresh fish of the day with a light cress and fennel salad. (GFO)

Seafood Rice 22.00
A traditional Portuguese seafood rice with fresh mussels, king prawns & squid simmered in white wine, herbs and tomatoes, finished with coriander. (GF) (DFO)

Mussels 19.00
Steamed mussels in a bold tomato and red wine sauce with optional chilli and chorizo. (GFO) (DFO)

Vegetable Curry 17.00
A traditional vegetable curry gently simmered with aromatic spices and coconut milk. (V) (VG) (GF) (DFO)

SIDES 1 INCLUDED WITH EVERY MAIN

Chips 4.50
Chips with garlic salt. (V) (GF)

Mixed Salad
Mixed Salad. (V) (DF) (GF)

Patatas Bravas
Smashed potatoes with a spicy bravas sauce. (V) (GFO) (DFO)

White Rice
Portuguese white rice with coriander. (V) (DF) (GF)

Battered Green Beans
Crisp, lightly battered green beans. (V) (DF)

Cheesy Garlic Bread
Cheesy garlic bread.

Spring Greens
Seasonal greens & toasted almonds. (V) (VG) (GF) (DFO)

SUNDAY ROAST 19.00

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

Roast Beef
Tender, rich beef roasted to perfection. (GF)

Roast Pork
Succulent roasted pork with crispy crackling. (GF) (DFO)

Roast Chicken
Juicy roasted chicken with crisp, golden skin. (GF) (DFO)

*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.