

SANTOS + CO

WHERE PORTUGAL MEETS THE UK IN EVERY BITE (+ SIP)

WINE TASTING MENU

FRIDAY 2ND OCTOBER 7PM | 6 COURSE PAIRING MENU

PORTUGUESE FIZZ ON ARRIVAL FROM 6.30PM

Tempura Oyster

Dill oil, crispy capers and smoked salt.

PAIRED WITH AB VALLEY SEMENTE
ALVARINHO VINHO VERDE

Garlic Chicken & Chorizo Croquette

With gochujang sauce.

PAIRED WITH FLOR PENALVA RESERVA BLANCO
DÃO 2023

Garlic & Bay Marinated Bavette

Chargrilled, served over pepper sauce.

PAIRED WITH FRANCOS GRANDE ESCOLHA RED

Charred Octopus & Chorizo Oil

Bitter leaf, coriander mayonnaise.

PAIRED WITH FALATÓRIO BASTARDO TINTO

Charred Baby Squid

Salsa Verde, preserved lemon.

PAIRED WITH LISBOA TOURIGA NACIONAL
ROSADO CASA DO LAGO 2024

Cherry & Hibiscus Sorbet

Dark sugar meringue.

PAIRED WITH TAYLORS CHIP DRY WHITE PORT

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 this event 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.