

Couvert 4€
 Quinta de Vargellas olive oil with aged balsamic vinegar
 Variety of traditional Portuguese bread and corn bread

Starters

Pea Soup 14€
 Cream of pea soup with cod in cuttlefish ink tempura and millet puff, wild prawn,
 rainbow trout and grilled onions

Partridge Consommé 12€
 Partridge consommé with couscous marinated in mint, vegetables and quail egg

Tomato Soup 7€
 Cream of tomato soup, parmesan foam, basil, Bísaro pork bacon and tomato

Cardinal Prawn 24€
 Cardinal prawn, tuna Tataki, tomato and sweet cucumber tartare, crispy squid tentacles,
 prawn and smoked eel with Taylor's Chip Dry Port reduction and citrus

Foie Gras 18€
 Foie Gras ganache with pomegranate, dark chocolate shavings, rose pepper, Elvas plum,
 caramelised hazelnuts and pistachio sponge cake

Low Temperature Egg 8€
 Low temperature egg with béarnaise sauce, black truffle, Serrano ham, asparagus tepid
 potato foam

Fish

Grilled Fish 20€
 Grilled fish of the day with glazed vegetables, sautéed potato and ginger and coriander sauce

Codfish 22€
 Codfish with black bean purée, aged rump steak, traditional Bísaro pork sausage and bacon, smoked
 paprika and organic cabbage in sweet garlic

Octopus 24€
 Crispy octopus with a light curry and sweet potato sauce, cauliflower in saffron
 and kaffir lime foam

Pike 20€
 Douro river pike with crab and razor clam broth, lobster and lemongrass emulsion

Tuna 24€
 Tuna with creamy escabeche, goose barnacles, codium, sea water foam, cuttlefish ink sponge cake,
 grilled squid and glazed mussels

Meat

Duck	20€
Duck breast with duck rice and regional cured meats, pork popcorns, gizzard confit, crispy vintage Cheddar cheese and vegetables	
Veal Tenderloin	26€
Veal tenderloin with tongue, creamy baked celery, leek, kale cabbage, broccoli sprouts, veal tendon, honey sauce and aged mustard	
Wild Boar	24€
Wild boar with Jerusalem artichoke, mushroom and black olive powder, roasted pumpkin, chanterelle mushrooms, carrots and baby turnips with Bravo Esmolfe apple sauce	
Lamb	26€
Lamb with rustic potatoes, tricolore pepper and ginger compote, Shimeji mushroom, swede, radishes and asparagus tips with Taylor's Late Bottled Vintage Port wine sauce	

Vegan

Curry	20€
Vegetable curry, Thai rice and lime	
Fresh Pasta	16€
Fresh pasta with mushrooms and artichoke heart	
Risotto	18€
Vegetable and saffron risotto	

Side Dishes

Autumn Salad – mixed lettuce leaves, mushrooms, figs, raspberries and pine nuts	8€
Sautéed wild mushrooms with lemon thyme	8€
Roasted vegetables and herbs	6€
Wild rice with golden sultanas and pine nuts	7€
Fried corn cubes with Serra cheese sauce	6€
Potatoes fried in butter and thyme	6€

Children's Menu

Soup Main Course Dessert	18€
Cream of biological vegetable soup	5€
Grilled croaker with tagliatelle and tomato sauce	10€
Grilled beef with salad, traditional potatoes and rice	10€
Chewing gum and gummy ice cream with Smarties	5€
Sliced fruit	5€

Gluten Free Menu

Bulgur wheat salad with vegetables, pickled onion and radishes	12€
Pike with wild rice and organic vegetables, coriander and ginger sauce	20€
Veal tenderloin with sweet potato, baby cabbage and oyster mushrooms	26€

Taylor's Menu

Starter | Main Course | Dessert | Selected Port Wines **48€**

Scallops

Scallops on a bed of creamy Rocha pear, roasted pumpkin, orange, baby chard, toasted Douro almonds and curry sauce, garnished with rocket

Taylor's Chip Dry White Port Tonic

Veal

Maronêsa Veal with purple sweet potato, rose pepper, baby onions in Port wine, mini carrots with truffled peas and black trumpet mushrooms

Taylor's Late Bottled Vintage Port 2013 (6cl)

Crème-Brûlée

Caramel crème brûlée with dried fruit and nut crumble, caramelised popcorns, redcurrants and raspberry ice cream

Taylor's 10 Year Old Tawny Port (6 cl)

Vintage Port supplement – 6€

Replacement of Taylor's Late Bottled Vintage 2013 for Taylor's Quinta de Vargellas Vintage Port 2015 (6 cl)

Cheese and Vintage Port supplement – 18€ (in addition to the full menu)

Selection of cheeses served with Taylor's Quinta de Vargellas Vintage Port 2005 (6 cl)

Desserts

Coffee Cream **10€**

Hot chocolate over a milk foam, cream of coffee and Bourbon vanilla ice cream

Pairing Suggestion: Taylor's 30 Year Old Tawny Port (6cl) *18€*

Cheesecake **10€**

Banana cheesecake, caramelised pecan, Taylor's 10 year old Port reduction and caramel ice cream

Pairing Suggestion: Taylor's 20 Year Old Tawny Port (6cl) *8€*

Abade de Priscos Pudding **10€**

Abade de Priscos pudding, crunchy caramel and cinnamon, lemon curd, cream cheese snow and yuzu ice cream

Pairing Suggestion: Taylor's 10 Year Old Tawny Port (6cl) *6€*

Red Fruits Textures **10€**

Pairing Suggestion: Taylor's Late Bottled Vintage Port (6cl) *5€*

Selection of Sliced Fruits **8€**

Selection of Portuguese Cheese, Jam and Crackers **8€**

Pairing Suggestion: Taylor's Quinta de Vargellas Vintage Port 2015 (6cl) *12€*

If you have a food allergy or intolerance to a particular ingredient, please inform a member of our staff. Our products are prepared in areas which are not completely allergen free. If you require further information on this subject, we kindly request you to speak to a member of our staff.

No food or drink, including 'couvert' (cover charge), can be charged if not requested by the client or if not consumed. Food and drink that has been requested and served, may not be returned or exchanged.