



HAPPY  
**Easter**

*This Easter, may your table be filled with love,  
laughter, and delicious moments.*

SPECIAL MENU | LIVE MUSIC | EGG HUNT  
MENU 67,50€ PP



## STARTERS | ENTRADAS

TEMPURA PRAWNS, SERVED ON A BED OF CRISP LETTUCE, WITH CROUTONS, BACON & FINISHED WITH CAESAR DRESSING

*CAMARÃO TEMPURA, SERVIDO EM CAMA DE SALADA CAESAR COM CROUTONS, BACON & FINALIZADA COM MOLHO CAESAR*

CHICKEN LIVER PARFAIT, SERVED WITH CARAMELISED MUSCATEL APPLE, BRIOCHE TOAST & GREEN APPLE SORBET

*PARFAIT DE FÍGADO DE GALINHA, SERVIDO COM MAÇÃ CARAMELIZADA EM MOSCATEL, TORRADA DE BRIOCHE & SORBET DE MAÇÃ VERDE*

VEGETABLE CROQUETTES, SERVED WITH RED CABBAGE PURÉE & CORIANDER MAYONNAISE (VG)

*CROQUETES DE LEGUMES, SERVIDO COM PURÉ DE COUVE ROXA & MAIONESE DE COENTROS*

LENTIL SOUP FINISHED WITH VEGETABLES (VG)

*SOPA DE LENTILHAS, SERVIDA COM LEGUMES*

## MAIN COURSE | PRATO PRINCIPAL

SLOW ROASTED BEEF WITH YORKSHIRE PUDDING, RED WINE GRAVY & HORSERADISH CREAM

*VAZIA ASSADA EM BAIXA TEMPERATURA COM CREME DE RÁBANO, PUDIM ROYALE & MOLHO GRAVY*

LAMB SHANK, SERVED WITH MASHED POTATO & MINT GRAVY

*PERNIL DE BORREGO, SERVIDO COM PURÉ DE BATATA & MOLHO DE MENTA*

GARLIC SAUTÉED OCTOPUS, SERVED WITH BLACK RICE, FINISHED WITH LIME & HERB FOAM

*POLVO SALTEADO COM ALHO, SERVIDO COM ARROZ NEGRO, FINALIZADO COM ESPUMA DE LIMA & ERVAS*

ZUCCHINI STUFFED WITH SUN-DRIED TOMATO COUSCOUS, TOPPED WITH TOASTED WALNUTS & BEETROOT HUMMUS (VG)

*COURGETE RECHEADA COM CUSCUS DE TOMATE SECO, FINALIZADA COM NOZES TOSTADAS & HUMMUS DE BETERRABA*

## SIDES | ACOMPANHAMENTOS

BROCCOLI WITH GARLIC, BAKED SWEET POTATO WITH SPICES, POTATO GRATIN WITH TRUFFLE, SAUTÉED CARROTS WITH BUTTER, THYME & ROSEMARY AND MINTED PEAS

*BRÓCOLOS COM ALHO, BATATA DOCE ASSADA COM ESPECIARIAS, GRATINADO DE BATATA COM TRUFAS, CENOURA SALTEADA COM MANTEIGA, TOMILHO & ALECRIM E ERVILHAS COM MENTA*

## DESSERT | SOBREMESA

CINNAMON BUN, FINISHED WITH CARAMEL SAUCE, CARAMELISED DRIED FRUIT & VANILLA ICE CREAM

*FOLAR DE CANELA, FINALIZADO COM CALDA DE CAMELO, FRUTOS SECOS CARAMELIZADOS & GELADO DE BAUNILHA*

MASCARPONE, CARROT AND PISTACHIO ENTREMET, FINISHED WITH CHOCOLATE AND PISTACHIO TEXTURES & CHOCOLATE ICE CREAM

*ENTREMET DE MASCARPONE, CENOURA AND PISTACCIO, FINALIZADO COM TEXTURAS DE CHOCOLATE E PISTACCIO & GELADO DE CHOCOLATE*

PINEAPPLE CARPACCIO, FINISHED WITH LIME ZEST & COCONUT SORBET (VG)

*CARPACCIO DE ANANÁS, FINALIZADO COM RASPAS DE LIMA & SORBET DE CÔCO*

SELECTION OF CHEESE, SERVED WITH BISCUITS & HOMEMADE CHUTNEY +12.50€

*TABUA DE QUEIJO SERVIDA COM GELEÍAS E BOLACHAS +12.50€*