THE BRINY

A NIGHT IN PORTUGAL

Tuesday 17th November | **6.30pm arrival** | **£75 per person**
Hosted by Rui Santil of Sogrape Iberian Estates

Join us for a guided tasting of timeless Portuguese wines, all paired with a **seasonal four-course meal:**

LOCAL SOURDOUGH
Chorizo Butter

SALT COD CROQUETTE
Piri Piri Emulsion | Charred Greens
Quinta de Azevedo, Vinho Verde, 2025

PORK BELLY & CLAMS
Shoestring Fries | Coriander | Clam Broth
Quinta dos Carvalhais, Dão Encruzado, 2024

BEEF SIRLOIN
Braised Short Rib | Caldo Verde Purée | Pickled Turnip
Casa Ferreirinha, `Callabriga` Douro Tinto, 2023

CUSTARD TART
Almond | Blackberry
Ferreira, `Dona Antónia` 10-Year-Old Tawny Port, NV

Vegan menu also available

Book your space online and discover what else we've got coming up

Full payment and dietary requirements are required at the time of booking. To book by phone, call us on **023 92 811 585.**