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:**

VEGAN MENU

LOCAL SOURDOUGH
Olive Oil

TEMPURA FINE BEANS
Piri Piri | Charred Greens
Quinta de Azevedo, Vinho Verde, 2025

RISOTTO
Girolle | Onion Broth
Quinta dos Carvalhais, Dão Encruzado, 2024

HAY-BAKED CELERIAC
Confit Turnip | Kale Purée | Pickled Turnip | Lentils
Casa Ferreirinha, `Callabriga` Douro Tinto, 2023

BLACKBERRY TART
Almond | Apple
Ferreira, `Dona Antónia` 10-Year-Old Tawny Port, NV

Non-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.**