

PETISCO PREMIUM GROUP MENU

£42 PER PERSON

Marinated olives; oregano and roasted garlic - *ve, gf*

Roasted almonds - *ve, gf*

Borlotti bean hummus and flatbread - *ve*

Roasted potatoes, tomato with caramelised onion aioli - *veo, gf*

Roasted cauliflower, lentils, shallots, almond, chilli with Molho de iogurte - *gf*

Pan fried padron peppers, smoked chilli salt - *ve, gf*

Broad bean and spinach, sweet potato croquette

Grilled long stem broccoli splashed with almond and hazelnut butter

Peri-peri chicken skewer, crispy skin with house sauce - *gf*

Grilled flat iron steak drizzled with molho cru - *gf*

Chorizo empanada, smoked paprika, red pepper emulsion

King prawns finished in green peri-peri butter - *gf*

Salt cod fritters with aioli

Pastéis de Nata

ve - Vegan | *veo* - Vegan option available (please let us know you'd like this option when ordering) | *gf* - Gluten

Free Please inform a member of staff of any allergies or special dietary requirements. A 10% discretionary service charge is added to bills for groups of 7+. 100% of tips go to our team.

PETISCO GROUP MENU

£34 PER PERSON

Marinated olives; oregano and roasted garlic - *ve, gf*

Roasted almonds - *ve, gf*

Borlotti bean hummus and flatbread - *ve*

Roasted potatoes, tomato with caramelised onion aioli - *veo, gf*

Roasted cauliflower, lentils, shallots, almond, chilli with Molho de iogurte - *gf*

Pan fried padron peppers, smoked chilli salt - *ve, gf*

Grilled long stem broccoli splashed with almond and hazelnut butter

Peri-peri chicken skewer, crispy skin with house sauce - *gf*

Wild boar and beef meatballs, rich tomato sauce

King prawns finished in green peri-peri butter - *gf*

Salt cod fritters with aioli

ve - Vegan | *veo* - Vegan option available (please let us know you'd like this option when ordering) | *gf* - Gluten

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