



DESSERTS

WARM COX'S APPLE & BLACKBERRY CRUMBLE

Cox's Apple, Cinnamon, Blackberries, Shortbread & Crushed Oats Crumble, Madagascar Vanilla Ice Cream & Vanilla Sauce

12.00

Recommended wine:

Porto Quinta Santa Eufemia 20 Years

13.00

LEMON TART

Algarve Lemon Custard, Buttery Pastry Case, Mascarpone, Raspberries

12.00

Recommended wine:

Horácio Simões Moscatel Roxo

11.00

EXOTIC FRUIT MERINGUE

Crisp & Soft Meringue, Heavy Cream, Tropical Fruits, Passion Fruit Sorbet

12.00

Recommended wine:

Quinta da Prelada Late Harvest

10.00

BAKED PISTACHIO CHEESECAKE

Biscuit Base, Crushed Pistachio, White Chocolate Ice-Cream

13.00

Recommended wine:

Quinta Santa Eufemia LBV

11.00

RHUBARB PANNA COTA (VG)

Rhubarb Compote, Ginger Crumble

11.00

Recommended wine:

Ribeiro Santo Sono de Vindima Late Harvest

11.00

SYMPHONY OF FRESH FRUITS

Selection of Seasonal Fruit

9.50

Recommended wine:

Sparkling Hehn Rosé

11.00

HOMEMADE ICE CREAM

Homemade Ice Cream, by the Scoop.

Served with Almond, Lime and Flor de Sal

Crumble

4.50 (per scoop)

Flavours

Ice Cream:

Tahitian Vanilla

66% Caribbean Chocolate

Strawberry

Caramel

Pistachio

Sorbet:

Cucumber & Mint

Lychee & Rose Water

Banana, Blueberry & Cassis



VG - Vegan

If you have a food allergy or food intolerance, please ask our staff about the ingredients in each dish before making your order. In our establishment we have procedures for handling food in order to ensure the safety of our consumers, however we cannot guarantee that all products have not come into contact with other allergens that are not part of their normal composition, either through cross contamination or omission by third parties. No food or drink including the couvert, can be charged if not requested by the customer or if not consumed. All spirits and liqueurs 4cl per serving. All prices in euros (€). VAT included at legal rates. 25.03.2026