

T A B E R N A

Please note, feasting menus are served to the table for sharing, in ample portions, in classic Taberna style. Contact feast@tabernamercado.co.uk for more info or to book your party. Please let us know about any dietary requirements at time of booking. Tinned fish and small plates are subject to change due to seasonality. A discretionary service charge of 12.5% will be added to your bill.

Lunch Feasting - £35 per person

Cheese

Serra da Estrela amanteigado sheep's cheese, mild

Cured meat

Chouriço de Vinho Porco Preto CPP red wine chouriço

Tinned fish

Dorset char, fennel and lemon

Cod and chickpeas

Platter served with side salad

Whole suckling pig

Or

Whole monkfish tail

Small Plates

x2 different dishes - Ask for availability – seasonal dish

Dessert

Pão de Ló creamy egg sponge cake with olive oil

Abade de Priscos egg yolk and pork fat pudding with port

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ADD ONS

Snacks - Prawn rissois and Green bean fritters with balhao pato - £4 per person

Small plates - *Ask for availability – seasonal dish* - £7.5 per person

Dessert - Abade de priscos - £3 per person

Dinner Feasting - £45 per person

please note, parties over 12 guests may be subject to a minimum spend on drinks

Cheese

Serra da Estrela amanteigado sheep's cheese, mild

Cured meat

Chouriço de Vinho Porco Preto CPP red wine chorizo

Tinned fish

Dorset char, fennel and lemon

Cod and chickpeas

Platter served with side salad

Whole suckling pig

Or

Whole monkfish tail

Small Plates

x2 different dishes - Ask for availability – seasonal dish

Dessert

Pão de Ló creamy egg sponge cake with olive oil

Abade de Priscos egg yolk and pork fat pudding with port

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ADD ONS

Snacks - Prawn rissois and Green bean fritters with balhao Pato - £4 per person

Small plates - *Ask for availability – seasonal dish* - £7.5 per person

Dessert - Pastel de Nata Tart - £4 per slice *or* for whole tart for £38