OUR UNIQUE

Concept

Your Fazenda experience begins with a visit to our gourmet sides bar featuring fresh vegetables, salads, breads, cured meats, continental cheeses and hot dishes, including our traditional Brazilian Feijoada (bean stew with meat).

Once you are ready for the meats, you control the service with a small double-sided card placed on your table. The green side signals the chefs to bring out skewers of sizzling meats one by one, while the red side indicates a resting point. To resume the service, simply display the green side again. Use the card to control the service to your own pace. There is a sumptuous selection of meats and the beauty is you can enjoy them all.

MENUS

LUNCHTIME SELECTION

WEEKDAYS £20.50 WEEKENDS & BANK HOLIDAYS £24.50

EVENING SELECTION

MON - SUN £34.50

CHILDREN

UNDER 5 YRS FREE 5 - 8 YRS £6.70 | 9 - 12 YRS £10.30

VEGETARIAN / VEGAN / FISH LUNCHTIME SELECTION

WEEKDAYS £20.50 WEEKENDS & BANK HOLIDAYS £24.50

EVENING SELECTION

MON - SUN £25.50

LUNCHTIME SELECTION

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PICANHA CAP OF RUMP

Our signature cut. Delicate, juicy and full of flavour.

ALCATRA

RUMP

Tender cut with a distinctive meaty taste.

CORDEIRO (1)

Brushed with our mint sauce or just sprinkled with rock salt.

SOBRECOXA DE FRANGO (1) CHICKEN THIGHS

Marinated and tender

PORCO DOCE

Sliced and served with honey and cinnamon sauce.

TRITIP BOTTOM SIRLOIN

Fat-marbled cut, intense flavour.

BIFE ANCHO

RIBEYE

A tender beef cut, rich in flavour.

LINGUIÇA GAÚCHA O

PORK SAUSAGE

South American recipe, unique to Fazenda.

PRESUNTO COM ABACAXI

GAMMON WITH PINEAPPLE

Smoked flavours complemented by the sweetness of pineapple.

CORAÇÃO DE FRANGO (1) CHICKEN HEARTS

A typical Brazilian and Argentinian barbecue favourite.

EVENING SELECTION

INCLUDES LUNCH SELECTION

FILÉ-MIGNON BEEF TENDERLOIN

Succulent, tender and lean.

COSTELA DE CORDEIRO

LAMB CUTLETS

On the bone to enhance grilling flavours.

CONTRA FILET

SIRLOIN

Rich in texture and flavour, with a succulent layer of fat.

FRANGO COM TOUCINHO CHICKEN WITH BACON

Traditional Brazilian bacon-wrapped chicken breast.

CHORIZO PICANTE

Smoky and intense paprika heat.

OUR BUTCHER'S CHOICE ASK YOUR SERVER FOR DETAILS

A special cut of meat handpicked by our Executive Chef.

HAPPY TO SERVE ALL CUTS

To Your Taste

Our red meats are usually served rare to medium-rare. Let us know how you prefer yours cooked - rare through to well done - we are happy to serve all our cuts to your taste.

ASK FOR YOUR PREFERRED CUT

To Come Out Next

VEGETARIAN, PESCETARIAN & VEGAN MENU

ALL SUITABLE OPTIONS FROM OUR SALAD BAR PLUS THE FOLLOWING HOT DISHES AND A DESSERT OF YOUR CHOICE.

MOQUECA

TOMATO AND COCONUT STEW WITH SEASONAL VEGETABLES AND RICE

VEGAN

RISOTO DE TRUFA E COGUMELO
BLACK TRUFFLE AND WILD MUSHROOM RISOTTO
VEGAN

TORTELLONI DE BETERRABA E REQUEIJÃO BEETROOT AND GOAT'S CHEESE PASTA VEGETARIAN (0908)

RISOTO DE QUEIJO AZUL Pumpkin, spinach and blue cheese risotto Vegetarian (DGM)

SALMÃO CRIOULO
GRILLED SALMON SERVED WITH EGG & PIQUILLO PEPPERS
PESCETARIAN 99

BACALHAU BAIANO
COD & PRAWNS SERVED WITH SQUID INK LINGUINE IN A
BRAZILIAN SAUCE
PESCETARIAN GROGO

These are the symbols we use to identify all 14 allergens present across our menus, and also the different dietary requirements. Our salad bar also displays this information, but due to it being in an open space, we cannot guarantee there won't be any cross-contamination. We are happy to provide anything straight from our kitchen at your request. If you suffer from any severe allergy or intolerance, please tell your server and a manager will take your order and communicate with our teams.

CELERY

CRUSTACEAN

a EGGS

FISH

G GLUTEN

D DAIRY
LUPIN
PEANUTS

M MUSTARD
S SESAME

ML MOLLUSCS
SD SULPHITES

NUTS SY SOY

(HALAL