

## THE DRINKS MENU

### WELCOME

Within these carefully curated pages we hope you can find the right aperitif or special glass to fully complement your experience at Portland. At the back is our Single Bottle List, which features some keenly priced rarities that we have collected over the years. Please enjoy.

### SOFTS

Jukes Cordiality 1/6	£7
Townsend Farm Apple Juice	£4
Fresh Lemon & Mint Soda	£3.5

### APERITIF

Raspberry Pisco Sour	£12
Strawberry Negroni	£11
Elderflower Mojito	£12

Lost & Grounded, Keller Pils Lager, Bristol - 33cl	£5
Kernel, Table Beer, Pale Ale, London - 33cl	£5.5
Hallets, Real Cider, Wales - 33cl	£6

Viños Mar 7, Manzanilla Sherry, Andalucia	£7
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### FIZZ

Lucie Thieblemont, Crémant de Bourgogne £9 | £52  
*Crisp green apples, made in the Champagne style*

Wiston Estate, Brut, Sussex £13 | £78  
*Complex & creamy from the leaders of English fizz*

Krug, Grand Cuvée, 168ème Édition £35 | £210  
*Extraordinarily complex blend of 198 reserve wines*

Michel Gonet, 3 Terroirs, Blanc de Blancs 2013	£81
Egly Ouriet Brut Tradition N.V.	£195
Dom Perignon 1996	£395

**WHITE**

Famille Cattin, Cuvée Noble N°2, Alsace '20 £5 | £14 | £27  
*Zesty, aromatic & dry blend of Riesling & Pinot Gris with a hint of spice*

Domaine Roux, Les Cotilles, VdF '18 £6 | £18 | £30  
*Lemon verbena, honeysuckle & grapefruit led Burgundian Chardonnay*

David Maudry, 'À Peu Près', Tracy-sur-Loire, '20 £36  
*Flinty Sauvignon Blanc with tangy gooseberries. 'More or less' a Pouilly-Fumé*

Bruno Lupin, Roussette de Savoie, Frangy '19 £41  
*Alpine freshness; peach sorbet, gingerbread & pine*

La Calcinara, Clochard, Marche '19 £43  
*Stony minerals, lemon blossom and lime zest Verdicchio. Italy's answer to Chablis*

Mas d'Agalis, 'Le Grande Carré', Languedoc '20 £8 | £24 | £47  
*More delicate than to be expected from this area. Soft yellow pear, quince & fennel*

Portugal Boutique Winery, Gorro Loureiro Vinho Verde '20 £9 | £26 | £50  
*Next level Vinho Verde. White peach, creamy almonds and a citrus zing*

Newton Johnson, Southend Chardonnay, Hemel en Aarde '19 £9 | £27 | £52  
*South African Chardonnay with pure tangerine, ripe lemon & creamy oak*

Francois Pinon, 'Le 16', Demi-Sec, Vouvray '16 £63  
*Chenin Blanc with honeyed citrus & white fruits. Off-dry in style with cutting acidity*

Roc des Anges, Llum, Côtes Catalanes '19 £67  
*Wildflowers, fennel & intense minerality helped by the Quartz soil*

Stephane Ogier, Viognier de Rosine, Northern Rhône '19 £13 | £38 | £74  
*Layers of apricot, peach & honeyblossom from a Northern Rhône master*

Eleni & Edouard & Vocoret, Les Pargues, Chablis '19 £14 | £42 | £82  
*Utterly electric Chablis with orange zest, soft apple, deep minerals & cream*

**SKIN CONTACT**

Domaine Bohn, L'Indigene, Alsace '18 £10 | £29 | £57  
*Lip-smacking orange wine with ripe apricot & pink peppercorn*

**ROSE**

Domaine Gueguen, Bourgogne Rosé '17 £6 | £18 | £33  
*Strawberry, cherry & peach with chalky Chablis minerality*

**RED**

Giuliana Vicini, Montepulciano d'Abruzzo '19 £5 | £15 | £28  
*Soft, savoury & youthful with fresh cherries & plum*

Botanica, 'Big Flower' Merlot, Stellenbosch '16 £35  
*Concentrated bramble, dark chocolate & mint from the home of the Protea flower*

Gluck & Bray, Malbec, Clare Valley '18 £7 | £21 | £40  
*Their debut wine! Eucalyptus, damson plum & spice with a smooth mouthfeel*

Mira do Ó, Vidente, Dão '16 £44  
*Five local grapes produce a rich & toasty cherry-led wine with silky tannins*

Vallana, Spanna, Alto Piemonte '18 £9 | £26 | £51  
*Spanna is the local name for Nebbiolo. Sweet, red, balsamic fruit.*

Guy Breton, 'Marylou', Beaujolais-Villages '19 £10 | £29 | £55  
*Fragrant & juicy fruit-bomb with strawberry & cherry liqueur*

Domaine de Cébène, Les Bancèls, Faugères '16 £57  
*Blueberry, red current & garrigue. Complex & deep - one to decant & swirl!*

Dalamara, Xinomavro, Naoussa, Greece '18 £11 | £32 | £60  
*Tapenade, sun-dried tomatoes and red pepper. Gorgeous syrupy mouthfeel*

Domaine Bott, First Flight, Northern Rhône '19 £62  
*Northern Rhône Syrah from Ampuis. Jammy strawberry, smoke & pepper*

Valsardo, Reserva Superiore, Ribera del Duero '02 £12 | £34 | £64  
*A cellar-aged Tempranillo blend in its prime, smooth cocoa notes, red plums & bracken*

Monthélie-Douhairet-Porcheret, Monthélie, Burgundy '18 £72  
*Silky & moreish Pinot Noir with soft strawberry & sweet spice*

Château Franc la Rose, Saint-Emilion '16 £13 | £38 | £75  
*Fleshy blackberry, cassis & vanilla bourbon with elegant tannins on the palate*

Kalleske, 'Moppa' Shiraz, Barossa Valley '19 £80  
*Big Barossa Shiraz bursting with rich fruits. Plum, vanilla, strawberry & liquorice*

Domaine Tempier, 'Pour Lulu', Bandol '17 £95  
*An ode to Lucie "Lulu" Tempier on her 100th birthday. Elegance & finesse*

Fontodi, Chianti Classico, Tuscany '11 £21 | £62 | £121  
*Supreme Sangiovese; deep in colour & flavour. Silky-smooth cherry, plum & tobacco*