

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

Strawberry & Basil Soda	£5
Nibiru, White Grape Juice, Austria	£4.5
Jukes Cordiality 1/6/8	£6

APERITIF

Sage Margarita	£12
Blood Orange Negroni	£12
Penicillin	£12

Mondo, Machina Helles Lager, London - 33cl	£6
Kernel, Table Beer, Pale Ale, London - 33cl	£6
Hallets, Real Cider, Wales - 33cl	£6
Viños Mar 7, Amontillado Sherry, Andalucia	£8

FIZZ

Mongarda, Colli Trevigiani Col Fondo £8 | £47
Not your typical Prosecco. Chalky lemon & pear

Wiston Estate, Blanc de Blancs, Sussex NV £14 | £83
Complex & creamy from the leaders of English fizz

Michel Gonet, 3 Terroirs '16 £16 | £90
Toasty Champagne with racy citrus & orchard fruit

Westwell, Late Disgorged Special Cuvée '14 £94
Standout Kentish sparkling with moreish biscuit notes

Krug, Grand Cuvée, 169ème Édition £42 | £242
Extraordinarily complex blend of 198 reserve wines

Dom Perignon '99 £575
Perfectly ready. True greatness

WHITE

Simon & the Huguenots, Stellenbosch '19 £6 | £17 | £30
Fresh, zesty & bursting with green citrus. A racy Sauvignon Blanc & Semillon blend

Domaine Roux, Les Cotilles, VdF '19 £34
Lemon verbena, honeysuckle & grapefruit-led Burgundian Chardonnay

Domaine des Cognettes, Muscadet Sèvre et Maine '19 £7 | £20 | £39
Top Muscadet from a leading producer. Tart apple, white fruit and saline minerality

Domaine Foivos, Nautilus 'Aged Under Water', Kefalonia '20 £8 | £23 | £43
Lovely aromatics with sweet peach, nectarine & a slight coastal saltiness

Feudo Montoni, Grillo della Timpa Sicilia '19 £9 | £25 | £47
Playful stone fruit aromas with almond florals and a tangy, persistent finish

Mas d'Agalis, Le Grand Carré, Languedoc '20 £49
More delicate than to be expected from this area. Soft yellow pear, quince & fennel

Portugal Boutique Winery, Gorro, Vinho Verde '20 £53
Next level Vinho Verde. White peach, creamy almonds & a citrus zing

Newton Johnson, Southend Chardonnay, Hemel en Aarde '19 £11 | £32 | £58
South African Chardonnay with pure tangerine, ripe lemon & smoked cream

Botanica, Mary Delany Chenin Blanc, Stellenbosch '20 £12 | £34 | £66
Zingy white peach, cut red apple, wild honey & a gentle spice

Maximin Grünhaus, Abtsberg Riesling Kabinett, Mosel '20 £12 | £36 | £70
Medium sweet with honey, flint, citrus peel & ripe tropical notes

Les Granges Pâquenesses, Les Fées Papillons, Savagnin, Jura '18 £13 | £38 | £74
Apple juice & butterscotch. An incredibly long citrus-led finish from a standout vintage

Bucci, Verdicchio Classico Riserva, Marche '17 £78
Produced only in the best vintages. Apricot, flint stone, almond & honey

Stephane Ogier, Viognier de Rosine, Northern Rhône '20 £83
Layers of peach, nectarine & honeyblossom from a Northern Rhône master

ORANGE

Westwell, Ortega Skin Contact, Kent, England '20 £10 | £28 | £54
A gentle orange wine from Adrian Pike. Orange blossom, apricot & chamomile

ROSE

Famille Arbeau, 'Diane', VdF '20 £6 | £17 | £28
Fresh, fruity & crisp Gamay/Syrah blend from sunny Fronton

RED

Giuliana Vicini, Montepulciano d'Abruzzo '20 £6 | £17 | £32
Soft, savoury & youthful with fresh cherries & plum

Península, Cadalso, Sierra de Gredos '18 £39
Intense red berries & blueberries. Versatile wine from 90 year old Garnacha vines

Carl Koch, Spätburgunder, Rheinhessen '19 £8 | £23 | £42
Elegant German Pinot Noir with floral raspberry & lifted ripe cherry

Cathar(tic), Catharsis Red, Grenache Noir, Roussillon '20 £45
Made by our friend Richard Bray. Juicy cranberry & strawberry, garrigue & pepper

Domaine d'Andezon, Signargues, Côtes du Rhône Villages '19 £8 | £24 | £47
Old-vine Syrah & Grenache from a collective with a difference. Silky dark fruit & spice

Claus Preisinger, Kalkstein, Burgenland '20 £9 | £26 | £50
Crunchy & chalky Blaufränkisch with black cherry, crushed cranberry & smoke

Baptiste Nayrand, Vésanie, Côteaux Lyonnais '20 £54
Fragrant & effervescent Gamay with fresh raspberry, white pepper & funk

Domaine la Calmette, Serpent à Plumes, Cahors '20 £55
Deep purple & smooth, with ripe plum & cassis. Lighter than your average Malbec

Lectores Vini, Classic, Priorat '19 £10 | £28 | £55
Black fruits, cherry kirsch, rhubarb & high-toned florals

L'Archetipo, Aglianico, Puglia '14 £11 | £30 | £58
Black fig, red plum & chocolate. Rustic, smoky & perfect with red meat

Château La Croix des Moines, Lalande-de-Pomerol '18 £11 | £31 | £60
Red-fruited Merlot from one of the best properties in the area. Wild berries & tobacco

Sziegl Pince, Babel, Hajós-Baja, Hungary '20 £12 | £34 | £62
A wine for summer! A very light, lip-smacking red with wild strawberry galore

Valsardo, Reserva Superiore, Ribera del Duero '02 £65
20 year old cellar-aged Tempranillo in its prime. Dark plum, cocoa notes & bracken

David Moreau, Santenay Cuvée "S" '19 £13 | £36 | £70
Silky, floral, dark cherry Pinot from an often overlooked area of Burgundy

Marcarini, Barolo del Comune di La Morra, Piedmont '17 £82
Classic Barolo with fruit exclusively from La Morra. Floral cherry & fine tannins

CELLAR BOTTLE(S) BY THE GLASS

Every week we bring up something interesting from the cellar to pour by the glass. Please ask one of us if you would like to know more!