

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
Three Spirit, Blurred Vines 'Sharp' NV	£6.5 £38

APERITIF

Sage Margarita	£12
Raspberry Pisco Sour	£12
DelMago Vermouth, Chinato Bianco or Rosso	£10
Mondo, Machina Helles Lager, London - 33cl	£6
Kernel, Table Beer, Pale Ale, London - 33cl	£6
Isastegi, Sagardoa, Cidre Natural, Basque - 37.5cl	£7
Viños Mar 7, Amontillado Sherry, Andalucia	£8

FIZZ

Colet, 'Vatua!' Extra Brut, Clàssic Penedés '18	£9 £54
<i>Crisp, aromatic Cava with fresh apricot & red apple</i>	
Wiston Estate, Blanc de Blancs, Sussex NV	£14 £83
<i>Complex & creamy from the leaders of English fizz</i>	
Michel Gonet, 3 Terroirs '16	£16 £90
<i>Toasty Champagne with racy citrus & orchard fruit</i>	
Laherte Frères, Vignes d'Autrefois '16	£132
<i>Baked apple, red current & walnut. 100% Pinot Meunier</i>	

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 '20 £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

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

Botanica, Mary Delany Chenin Blanc, Stellenbosch '20 £12 | £34 | £65
Zingy white peach, cut red apple, wild honey & a gentle spice

Newton Johnson, Family Vineyards, Upper Hemel en Aarde '20 £12 | £35 | £68
South African Chardonnay with pure tangerine, ripe grapefruit & smoked cream

Roucas Toumba, Les Prémices, VdF '18 £13 | £37 | £70
Complex & dense oak-aged Vacqueyras - declassified. White fruit, marzipan & florals

Maximin Grünhaus, Abtsberg Riesling Kabinett, Mosel '20 £75
Medium sweet with honey, flint, citrus peel & ripe tropical notes

Domaine du Château de Messey, Mâcon-Cruzille '20 £15 | £44 | £80
Electric, buttery apple Chardonnay from a new star in Burgundy

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

Giannis Economou, Sitia, Crete '15 £18 | £53 | £100
Remarkable blend of local varietals, with marzipan, orange peel, honey & sea salt

ROSE

Giuliana Vicini, Rosato, Abruzzo '20 £6 | £17 | £32
Dry & lively Montepulciano with classic bitter Italian cherries

Nibiru, Grundstein Rosé, Kamptal, '21 £8 | £23 | £43
A blush-pink, delicately fruited rosé from Austria. Citrussy, mineral & refreshing

ORANGE

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

RED

Giuliana Vicini, Montepulciano d'Abruzzo '21 £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

Marcus Altenburger, Joiser Reben, Burgenland '20 £9 | £26 | £50
Crunchy & fresh super-light brambly Blaufränkisch blend - served chilled

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

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

Weather Report, 'Atlas' Cabernet Franc, Western Cape '19 £11 | £30 | £59
Softly smoky Cab Franc with redcurrant jelly & green peppercorn

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

Villa Papiano, 'Probi' Sangiovese Modigliana Riserva, Romagna '17 £63
High-altitude Sangiovese from Emilia-Romagna. Cherry bakewell & spice

Dalamara, Xinomavro, Naoussa, Greece '20 £13 | £35 | £65
Forest fruits & olive tapenade. Gorgeous syrupy mouthfeel

Valsardo, Reserva Superiore, Ribera del Duero '02 £67
20 year old cellar-aged Tempranillo in its prime. Dark plum, cocoa notes & bracken

Foundry, Syrah, Cape of Good Hope, South Africa '08 £15 | £44 | £80
14 year old deep & intense Syrah with ripe black fruits, herbs & spice

Brooks, Old Vine Pommard, Eola-Amity, Willamette Valley '17 £17 | £50 | £96
Stunning Oregon Pinot Noir with lifted rose petal aromatics, sweet fruit & orange peel

Gillardi, Barolo '14 £19 | £56 | £110
A fine Nebbiolo, with fruit from central Barolo and La Morra. Redcurrent, cola & tar