

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.

SOFTS

Nibiru, Traubensaft Grape Juice, Kamptal '20 £6

Jukes Cordiality 1/6/8 £8

APERITIF

Raspberry Pisco Sour £12

Rhubarb 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

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 | £--
Extraordinarily complex blend of 198 reserve wines

Egly Ouriet Brut Tradition N.V. £195

Dom Perignon 1996 £395

WHITE

Famille Cattin, Cuvée Noble N°2, Alsace '19 <i>Zesty, aromatic & dry blend of Riesling & Pinot Gris with a hint of spice</i>	£5 £14 £27
Domaine Roux, Les Cotilles, VdF '18 <i>Lemon verbena, honeysuckle & grapefruit-led Burgundian Chardonnay</i>	£6 £18 £30
David Maudry, 'À Peu Près', Tracy-sur-Loire, '20 <i>Flinty Sauvignon Blanc with tangy gooseberries. 'More or less' a Pouilly-Fume</i>	£7 £19 £36
Bruno Lupin, Roussette de Savoie, Frangy '19 <i>Alpine freshness; peach sorbet, gingerbread & pine</i>	£41
Botanica, 'Flower Girl' Albariño, Stellenbosch '20 <i>Intensely aromatic nectarine & pink grapefruit. Crafted by an American in SA</i>	£8 £24 £46
Jo Landron, Amphibolite, Sèvre et Maine '19 <i>An easy-drinking Muscadet with lemon rind, apple skin & sea-spray</i>	£47
BLANKBottle, Moment of Silence, Western Cape '19 <i>Textured pear & sweet spice from 3 varieties aged in oak, amphorae & tank</i>	£9 £27 £52
Murdoch Hills, Chardonnay, Adelaide Hills '19 <i>Ripe peach & tangerine with subtle vanilla oak & lunging acidity</i>	£58
Francois Pinon, 'Le 16', Demi-Sec, Vouvray '16 <i>Chenin Blanc with honeyed citrus & white fruits. Off-dry in style with cutting acidity</i>	£63
Roc des Anges, Llum, Côtes Catalanes '19 <i>Wildflowers, fennel & intense minerality helped by the Quartz soil</i>	£67
Sortevera, Taganana Blanco, Tenerife '19 <i>Deeply aromatic volcanic blend. Orange notes with a touch of smoke & pine</i>	£13 £39 £76
Domaine Vincent Dampt, Vaillons, Chablis Premier Cru '17 <i>Creamy, concentrated orchard fruit, underpinned by its tangy lemon minerality</i>	£14 £-- £--

SKIN CONTACT

Domaine Bohn, L'Indigene, Alsace '18 <i>Lip-smacking orange wine with ripe apricot & pink peppercorn</i>	£10 £29 £57
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ROSE

Famille Arbeau, 'Diane', VdF '20 <i>Fresh, fruity & crisp Gamay/Syrah blend from sunny Fronton</i>	£5 £14 £25
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RED

Giuliana Vicini, Montepulciano d'Abruzzo '19 <i>Soft, savoury & youthful with fresh cherries & plum</i>	£5 £15 £28
Botanica, 'Big Flower' Merlot, Stellenbosch '16 <i>Concentrated bramble, dark chocolate & mint from the home of the Protea flower</i>	£35
Gluck & Bray, Malbec, Clare Valley '18 <i>Their debut wine! Eucalyptus, damson plum & spice with a smooth mouthfeel</i>	£7 £21 £40
Mira do Ó, Vidente, Dão '16 <i>Five local grapes produce a rich & toasty cherry-led wine with silky tannins</i>	£44
Amézola, 'Señorío', Rioja Reserva '15 <i>Intense yet smooth red fruits with winter spice & coconut</i>	£8 £24 £46
Guy Breton, 'Marylou', Beaujolais-Villages '19 <i>Fragrant & juicy fruit-bomb with strawberry & cherry liqueur</i>	£10 £29 £55
Domaine de Cébène, Les Bancèls, Faugères '16 <i>Blueberry, red current & garrigue. Complex & deep - one to decant & swirl!</i>	£57
Diamantis, Xinomavro, Siatista, Greece '17 <i>Crisp red berries, liquorice & fine tannins from high in the Macedonian mountains</i>	£11 £32 £60
Proprietà Sperino, 'Uvaggio', Alto Piemonte '16 <i>Sweet red cherry & fresh mint with supple tannins. A juicy Nebbiolo</i>	£65
Domaine Bott, Crozes-Hermitage '19 <i>Northern Rhone Syrah. Concentrated jammy strawberry & smoked salted caramel</i>	£12 £35 £69
Monthélie-Douhairet-Porcheret, Monthélie '18 <i>Silky & moreish Burgundian Pinot Noir with soft strawberry & sweet spice</i>	£72
Chateau Cantenac, Saint-Emilion '15 <i>Blackberry, smoked cedar & leather from the "vintage of the decade"</i>	£13 £38 £75
Vidal Estate, 'Legacy' Cabernet Sauvignon, Hawkes Bay, NZ '14 <i>Enticingly fragrant & concentrated dark berries, savoury oak & a very long finish</i>	£92
Domaine Tempier, 'Pour Lulu', Bandol '17 <i>An ode to Lucie "Lulu" Tempier on her 100th birthday. Elegance & finesse</i>	£95
Fontodi, Chianti Classico, Tuscany '11 <i>Supreme Sangiovese; deep in colour & flavour. Silky-smooth cherry, plum & tobacco</i>	£21 £62 £121