

## 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

Fresh Lemon & Mint Soda	£3.5
Slobodne, Red Grape Juice, Slovenia	£3.5
Jukes Cordiality 1/6/8	£6

### APERITIF

Earl Grey Sour	£10
Fig Negroni	£11
Penicillin	£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, Blanc de Blancs, Sussex £13 | £78  
*Complex & creamy from the leaders of English fizz*

Michel Gonet, 3 Terroirs 2016 £14 | £81  
*Toasty Champagne with racy citrus & orchard fruit*

Westwell, Late Disgorged Special Cuvée 2014 £94  
Egly Ouriet Brut Tradition N.V. £195

**WHITE**

Famille Cattin, Cuvée #2, Alsace '20 £5 | £14 | £27  
*Fresh, dry & aromatic Riesling blend with full citrus flavours and Pinot Gris spice*

Domaine Roux, Les Cotilles, VdF '19 £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*

Westwell, Ortega Classic Ferment, Kent '20 £7 | £21 | £41  
*One of the best English stills we've tasted. Grapefruit, lemon & floral honeysuckle*

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

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

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

Newton Johnson, Family Vineyards, Upper Hemel en Aarde '18 £10 | £30 | £58  
*South African Chardonnay with pure tangerine, ripe lemon & smoked cream*

Maximin Grünhaus, Abtsberg Riesling Kabinett, Mosel '19 £11 | £32 | £63  
*Medium sweet with honey, flint, citrus peel & ripe tropical notes*

Gaia, Wild Ferment Assyrtiko, Santorini '20 £67  
*Salty dry with baked lemon & grapefruit. Fermented naturally in acacia & oak*

Les Granges Pâquenesses, Les Fées Papillons, Savagnin, Jura '18 £13 | £38 | £72  
*Apple juice & butterscotch. An incredibly long citrus-led finish from a standout vintage*

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

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

**ORANGE**

Weingut Jurtschitsch, Belle Naturelle, Langenlois '20 £10 | £29 | £58  
*A gentle skin-contact Grüner Veltliner from Austria. Elderflower, clementine and tea*

**ROSE**

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

**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*

Bertrand Galbrun, Impétueuse, Bourgueil '17 £45  
*From the birthplace of Cabernet Franc. Tobacco smoke, game & dark raspberry*

Weninger, Kékfrankos, Balf, Hungary '18 £9 | £26 | £48  
*Crunchy, chalky Blaufränkisch with sweet plum, blackcurrant & tea leaves*

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

Guy Breton, Marylou, Beaujolais-Villages '20 £54  
*Fragrant & juicy fruit-bomb with strawberry & cherry liqueur*

Olivier Cohen, Rond Vert, Languedoc-Roussillon '14 £55  
*Dense and alluring blend with luscious bramble, savoury spice & a lingering finish*

Cubos del Páramo, Cubos, Castilla y León '19 £10 | £29 | £57  
*Old vines of Prieto Picudo at 860m altitude lead to velvet smooth black fruits & spice*

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

Domaine Bott, First Flight, Northern Rhône '20 £62  
*Northern Rhône Syrah from Ampuis. Jammy strawberry, smoke & pepper*

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

Gabin et Félix Richoux, Irancy '17 £66  
*Restrained black cherry old-vine Pinot Noir from this lesser known region of Burgundy*

Château Franc la Rose, Saint-Emilion '16 £14 | £38 | £75  
*Fleshy blackberry, cassis & vanilla bourbon with elegant tannins on the palate*

Henschke, Keyneton Euphonium, Barossa Valley '15 £108  
*The best of South Australia. Ripe dark berries, rhubarb, menthol. It goes on & on*

Domaine Gérard Mugneret, Vosne-Romanée '13 £34 | £102 | £203  
*An under-the-radar Vosne producer. Vibrant, spiced cherry & strawberry - by the glass!*