

wine MENU

SPARKLING

Crémant de Limoux Les Graimenous, Domaine J Laurens, Roussillon, France
Henri Dosnon, Sélection, Brut, Aube, Champagne, France NV

WHITE & ROSE

Marsanne-Sauvignon Blanc, Orbiel & Frères, France 2021
Riesling, Oppenheimer Sacktager, Weingut Carl Koch, Rheinhessen, Germany 2019
Bacchus, London Cru, England 2021
White Blend, Old Vines - Chenin, Mullineux, Swarland, South-Africa 2021
Semillon, 'Louis', Henschke, Eden Valley, Australia 2018
Chardonnay, Sandhi, Central Coast, California, USA 2021

Syrah-Grenache, Rosé, Petit Noir IGP Pays d'Oc, Languedoc, France 2021
Rosé de Brousses, Mas des Brousses, Terrasses du Larzac, Languedoc, France 2021

RED

Sangiovese, I Colombi, Toscana, Italy 2020
Shiraz, The 'Lionheart of the Barossa' Dandelion, Australia 2019
Malbec, 'Terroir', Uco Valley, Argentina 2019
Trousseau, Domaine Overnoy-Crinquand, Jura, France 2018
Beaujolais Village, Domaine Julien Sunier, France 2021
Lalande de Pomerol, Chateau de Chambrun, Bordeaux, France 2019

cocktail MENU

CLASSIC

Singapore Sling

An aromatic and energetic tipple. No.3 Gin, Cherry Heering, Benedictine, Pineapple juice, Grenadine syrup, Lime juice, Bitters

Vintage Martini

An homage to the history of the Martini, this classic combination stirs the senses with its beguiling simplicity. Gordon's Dry, Gin, Martini Extra Dry, lemon twist & olives

Classic Negroni

From its bittersweet beginnings in Florence in 1919, this iconic aperitif has traversed the ages and the continents, and keeps blossoming into a beautifully balanced modern concoction. Gordon's Dry Gin, Campari Bitter & Martini Rosso Vermouth

Daiquiri

An homage to a perfect balance between sweet and sour that first came to life back in 1898 at Daiquiri on the south-east tip of Cuba. Bacardi Carta Blanca, Fresh Lime Juice & Caster Sugar

Old Fashioned

Just like the Martini, this drink pays homage to his vessel, and hails from a different era. We try to encapsulate these tales in a liquid form with this concoction. Four Roses Bourbon, Angostura Bitter & sugar syrup

S I G N A T U R E

Porthia

Our in-house signature cocktail. When the Porthia crew let their hair down, this is the drink of choice. Padstow Gin + Tarquins Pastis + Cointreau + Lillet Blanc & Lemon

Coquito

Our take on the classic pina colada, but hold the pineapple! Served with an umbrella. Sparkler is optional. Vanilla Rum + Cream of Coconut + Lime + Cinnamon

Winter Revival

A refreshingly spicy, full bodied cocktail that will definitely get the juices flowing. We use home-made ginger ale that packs a spicy punch.

Dark Rum + Mulled Wine + Ginger Ale + Lime + Orange Peel

Peppermint Martini

A sweet, clean and refreshing drink with a spicy kick from the creme De Menthe. Great as a party drink or with a hangover.

Vanilla Vodka + Peppermint Schnapps + White Creme De Menthe