

Portrait Restaurant

Spring List

Aperitifs

Perfect Negroni	£10.00	Kir Royal 125ml	£13.50
Seasonal Bellini 125ml	£9.50	Kir Anglais 125ml	£11.00
Earl Grey Gin & Tonic	£9.50	Kir white wine 125ml	£7.00
<i>50ml Sipsmith gin infused with Earl Grey and Fever Tree tonic water</i>		Lillet Blanc 50ml	£6.00
Aperol Spritzer	£9.50	Martini Rosso 50ml	£6.50
		Pernod 50ml	£5.30

Beer & Cider

Curious Brew Lager 330ml, ABV 4.7%, Kent, England	£5.00
Moretti Birra 330ml, ABV 4.6%, Italy	£4.75
Lost and Grounded Brewer, ABV 4.8%, Bristol, England	
<i>in association with Martin Parr, present "Only Human" Lager</i>	£5.00
Hiver Honey Ale 330ml, ABV 4.5%, London, England	£5.25
Becks blue – <i>non-alcoholic beer</i>	£4.50
Picon Biere – <i>25ml Picon biere, Moretti 330ml, ABV 4.6%, Italy</i>	£7.00
Aspall Premier Cru Cider 500ml, ABV 7%, Suffolk, England	£5.50

Gin & Vodka

Scotch, Whiskey, Bourbon & Rum

Sipsmith Gin	£8.50	Bell's	£6.50
Tanqueray 10	£9.50	Jack Daniels	£8.50
Hendrick's	£9.90	Jameson	£8.50
Bombay Sapphire	£9.90	Johnnie Walker	£8.50
		Bulleit Bourbon	£8.95
Russian Standard	£6.50	Glenmorangie	£10.00
Sipsmith Vodka	£8.50	Glenfiddich 12	£10.00
Belvedere	£9.25	Laphroaig/The Dalmore 15	£10.00
Snow Leopard	£8.50	Havana Club 7 Anos	£8.50
		Appleton White Rum	£6.50
		Sailor Jerry	£8.50

All the prices include a mixer

Weights and Measures

Our standard measure is 50ml and priced accordingly.

Whisky, Gin, Rum and Vodka be sold for consumption in quantities of 25ml or 50ml or multiples thereof.

Wine: the Weights and Measures Act requires that when sold by the glass, table wine must be served in quantities of 125ml or 175ml or multiples thereof.

Wine by the glass

White	175ml	250ml
Unoaked Chardonnay, Domaine Nordoc, Languedoc, France, 2016	£7.80	£9.90
<i>Very aromatic nose with notes of quince, honey and spices combined with hints citrus fruits. The mouth is fleshy yet fresh, and the exotic palate suggests mango and ginger.</i>		
Vermentino, Les Boules Blanc, Languedoc, France, 2017	£8.00	£10.50
<i>This Grenache Blanc, Vermentino and Sauvignon Blanc blend is very French, with floral and citrus notes, unpretentious and easy-drinking.</i>		
Entre Deux Mers, Château Lestrille Capmartin, Bordeaux, France, 2017	£8.70	£12.30
<i>An absolute belter – really zesty with bold citric fruits, pink grapefruit, and a touch of white pepper. Lovely creamy texture, but still low key, with a toasty oak overlay.</i>		
Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, France, 2017	£8.70	£12.30
<i>Minerals and sea salt on the nose, and notes of green apples on the palate followed by an intense finish.</i>		
Pinot Grigio, Novita, Umbria, Italy, 2018	£8.70	£12.30
<i>Novita Pinot Grigio is a fresh, vibrant, dry Pinot Grigio from the vineyards of Umbria in central Italy. It shows citrus flavours with a hint of tropicality, underpinned by a decent body and fine acidity.</i>		
Sauvignon Blanc, Echeverria, Casablanca Valley, Chile, 2018	£9.00	£12.50
<i>Intense lime, grapefruit and passion fruit notes. Crisp and refreshing on the palate.</i>		
Gavi Di Gavi, Bric Sassi, Roberto Sarotto, Piedmonte, Italy, 2017	£10.00	£13.00
<i>A lime overtone, and an almost Riesling-like focus on the nose. On the palate, this light/medium bodied, dry wine boasts more dry extract than normal, giving white stone minerality that balances up the crunchy ripe lime, white fruit characters.</i>		
Bacchus, Chapel Down, Kent, England, 2016	£11.50	£16.00
<i>Intense aromas of grapefruit, cucumber, gooseberry and freshly cut grass with a light fresh palate and refreshingly crisp finish.</i>		
Macon Villages, Domaine de l'Elite, Burgundy, France, 2016	£12.00	£17.00
<i>An easy drinking style showing an aromatic and floral nose, leading to fresh fruits on the palate, with a touch of crisp minerality and a whistle clean bitter lemon finish.</i>		
Sancerre Blanc, Domaine Gérard Fiou, Loire, France, 2017	£14.00	£18.00
<i>This special Sancerre has appeal from its overflowing aromas of flints and spices. With a superb balance, a delicate and harmonious expression, all its elegance lives long on both the palate and the mind.</i>		

Wine by the glass

Red	175ml	250ml
Merlot/Cabernet, Domaine de Bertier, Languedoc, France, 2017 <i>This South of France blend is a seriously drinkable wine, combining up-front red and black fruit with soft, supple tannins.</i>	£7.80	£9.90
Merlot, « Les Clairières », IGP Languedoc, France, 2017 <i>This merlot is dark purple-red in colour. On the nose, aromatic black cherry fruits backed up by notes of black pepper and vanilla. The palate is well structured with mineral notes. Dry with sweet tannins and an earthy finish.</i>	£8.10	£11.20
Pinot Nero, Sacchetto, Venetie, Veneto, Italy, 2017 <i>Sacchetto Pinot Nero delle Venetie 2017 is a ripe, juicy unoaked Pinot from Italy's Veneto region with fresh cherry and raspberry flavours.</i>	£8.50	£12.00
Côtes du Rhône, Terre de Mistral, Rhône, France, 2017 <i>A radically different approach of winemaking; they vinify separately each grape and create their own special blend to keep the maximum fruit aromas. A hazy, deep purple hue gives way to elegant blackberry and raspberry flavours, spicy black pepper and garrigue herbs such as rosemary and thyme. A well-structured and smooth style of Cotes du Rhone.</i>	£9.00	£12.50
Tempranillo, Mesta, Organic Central Castille, Spain, 2017 <i>Vibrant and juicy, unoaked Tempranillo showing great purity and typicity from high altitude vines. Expressive and well-defined aromas of red berries, rosemary, and a touch of liquorice are echoed on the palate. Fresh, with a rounded texture and excellent persistence on the palate, through to a satisfyingly dry finish.</i>	£9.00	£12.50
Malbec, Santa Julia, Organica, Mendoza, Argentina, 2018 <i>Intense violet-purple color. A complex nose with varietal notes of ripe fruits, figs, prunes, jam and raisins. A fullier mouthfill with ripe tannins and well balanced acidity, the finishing is lengthy and complex balance, freshness and soft tannins.</i>	£9.00	£12.50
Carmenere, El Grano, Rappel Valley, Chile, 2017 <i>A dark cherry-red in colour. Expressive nose of blackcurrant, liquorice and eucalyptus. A nicely balanced, medium-bodied palate with subtle tannins and a ripe mouthfeel. The finish is concentrated suggesting further spicy notes.</i>	£10.00	£13.00
Rioja Reserva, Ondarre, Spain, 2014 <i>Intense cherry red colour. Aromas of oak ageing with hints of spices. Strong attack, good backbone, full-flavoured, with well integrated long-lasting tannins. Long and persistent finish.</i>	£11.00	£15.00
Haut Médoc, Château Sénejac, Bordeaux, France, 2012 <i>Deep cherry red colour with black glints. The bouquet is expressive with dark fruits and spice aromas. The palate is full and intense with smooth and fine tannins.</i>	£14.00	£18.00

Wine by the glass

Rose	175ml	250ml
English Rose, Chapel Down, Kent, 2017	£8.50	£12.00
<i>A delicate rosé which epitomises English summer with its abundance of strawberries and cream. Produced to appeal to broad range of palates, this elegant rosé has the balance of soft summer fruits, creamy vanilla notes and a refreshingly crisp finish. Compare with rose from Provence.</i>		
Côtes de Provence, Château de l'Aumerade, France, 2017	£11.00	£16.00
<i>Château de l'Aumérade, Côtes de Provence, comes from one of only a handful of Cru Classé châteaux in the Côtes de Provence. This delicious strawberry and spice flavoured rosé is a blend of equal parts of Cinsault, Grenache and Syrah grapes.</i>		

Wine by the bottle

Rose	750ml
English Rose, Chapel Down, Kent, 2017	£34.00
Pinot Gris Rosé, Saint Clair, Marlborough, New Zealand, 2017	£36.00
Côtes de Provence, Château de l'Aumerade, France, 2017	£43.00
Sancerre Rosé, Les Baronnes, Henri Bourgeois, Loire, France, 2017	£49.00

Champagne & Sparkling Wine

	125ml	½ Bottle	750ml
Prosecco di Conegliano Valdobbiadene Spumante, AA Bellenda, Italy, 2017	£8.00		£42.00
Goring Estate, Blanc de Blancs, Berkshire, England, NV	£10.00		£55.00
Chapel Down Rosé Brut, Kent, NV	£10.00		£55.00
R de Ruinart, NV	£13.50	£37.00	£72.00
Ruinart Rosé, NV			£89.00
Ruinart Blanc de Blancs, NV			£95.50
Dom Perignon, 2006			£185.00

Wine by the bottle

	750ml
White	750ml
Unoaked Chardonnay, Domaine Nordoc, Languedoc, France, 2016	£28.00
Vermentino, Les Boules Blanc, Languedoc, France, 2017	£29.50
Entre Deux Mers, Château Lestrille Capmartin, Bordeaux, France, 2017	£34.00
Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, France, 2017	£34.00
Grüner Veltliner, Rabl, Niederösterreich, Austria, 2017	£34.00
Pinot Grigio, Novita, Umbria, Italy, 2018	£34.00
Sauvignon Blanc, Echeverria, Casablanca Valley, Chile, 2018	£36.00
Gavi Di Gavi, Bric Sassi, Roberto Sarotto, Piedmonte, Italy, 2017	£38.00
Chenin Blanc, Good Hope Bush Vine, South Africa, 2018	£39.00
Sauvignon Blanc, Touraine Les Grandes Vignes, Loire, France, 2017	£40.00
Godello, Monterrei, Finca os Cobatos, Galicia, Spain, 2018	£42.00
Pouilly-Fumé, Domaine de Bel Air, Loire, France, 2017	£45.00
Bacchus, Chapel Down, Kent, England, 2016	£46.00
Macon Villages, Domaine de l'Elite, Burgundy, France, 2016	£46.00
Chablis, Domaine Colette Gros, Burgundy, France, 2017	£49.00
Chardonnay, Samourai, Free run Juice, Australia, 2017	£52.00
Pinot Gris Réserve, Cave de Hunawehr, Alsace, France, 2016	£54.00
Sancerre Blanc, Domaine Gérard Fiou, Loire, France, 2017	£55.00
Riesling, Schloss Johannisberg Gelback Qba, Rheingau, Germany, 2016	£59.50
Meursault, Vieux Clos du Château de Citeaux, Burgundy, France, 2015	£ 83.00
Condrieu, Maison Nicolas Perrin, Northern Rhône, France, 2016	£98.00
Chassagne-Montrachet, Domaine René Monnier , Burgundy, France, 2015	£105.00
Meursault 1er Cru Les Charmes, Jean-Claude Boisset, Burgundy, France, 2014	£115.00

Wine by the bottle

Red	750ml
Merlot/Cabernet, Domaine de Bertier, Languedoc, France, 2017	£28.00
Merlot, "Les Clairières", IGP Languedoc, France, 2017	£30.00
Pinot Nero, Sacchetto, Venezia, Veneto, Italy, 2017	£33.00
Côtes du Rhône, Terre de Mistral, Rhône, France, 2018	£35.00
Tempranillo, Mesta, Organic Central Castille, Spain 2017	£35.00
Pinot Noir, Echeverria, Casablanca Valley, Chile, 2017	£35.00
Malbec, Santa Julia, Organica, Mendoza, Argentina, 2018	£38.50
Chianti Riserva, Tuscany, Italy, 2015	£39.00
Carmenere, El Grano, Rappel Valley, Chile, 2017	£42.00
Primitivo di Puglia, A Mano, Puglia, Italy, 2017	£43.00
Rioja Reserva, Ondarre, Spain, 2014	£43.50
Bourgueil, Diptyque, Domaine de la Chevalerie, Loire, France, 2016	£44.00
Sancerre Rouge, Domaine Sautereau, Loire, France, 2016	£44.00
Bordeaux Supérieur, Château Lestrille, Bordeaux, France, 2012	£45.00
Haut Médoc, Château Sénéjac, Bordeaux, France, 2012	£52.00
Cahors, Château du Cèdre, Cuvée Prestige, Lot, France, 2014	£53.00
Saint-Joseph, "Les Royes" Domaine Courbis, Northern Rhone, France, 2015	£65.00
Pinot Noir, Firesteed, Willamette Valley, Oregon, USA, 2014	£65.00
Pinot Noir, Wild Earth, Central Otago, New Zealand, 2015	£68.00
Barolo, San Silvestro, Piedmont, Italy, 2014	£90.00
Saint Julien, Réserve de Léoville-Barton, Bordeaux, France, 2014	£95.00
Amarone della Valpolicella, Corte Giara, Veneto, Italy, 2015	£98.00
Gevrey Chambertin, Domaine Bidault, Burgundy, France, 2015	£105.00
Pommard 'Les Vignots', Burgundy, France, 2015	£110.00
Côte-Rôtie Blonde du Seigneur, Georges Vernay, Rhone, France, 2013	£120.00
Château Batailley Grand Cru Classe, Pauillac, Bordeaux, France, 2011	£145.00

Dessert Wine

White	125ml	Bottle
Coteaux du Layon Saint-Lambert, Domaine Ogereau, Loire, France, 2015, 750ml	£8.50	£45.00
Riversaltes Ambre, Château de Jau, Roussillon, France, 2007, 500ml	£9.70	£39.50
Reserve Botrytis Sémillon, Berton Vineyards, Australia, 2017, 375ml	£11.00	£31.50
Sauternes, Château Suduiraut 1er Cru Classe, France, 2008, 375ml		£69.50
Red		
Banyuls Rimage, le Clos de Paulilles, Languedoc, France, 2015, 500ml	£9.70	£39.50
Black Muscat, Elysium, Quady, California, USA, 2016, 375ml	£10.50	£31.00

Hot drinks

Union Fair Trade Coffee Roasters

Espresso / Double	£2.80 / £3.00
Americano	£3.00
Macchiato	£2.95
Double macchiato	£3.10
Latte	£3.10
Cappuccino	£3.10
Flat white	£3.30
Mocha/Hot chocolate	£3.40

My Cup of Tea Selection £3.10

Orthodox Breakfast
Vanilla Bourbon – <i>exclusive</i>
Earl Grey
Lapsang Souchong
Second Flush Darjeeling
Egyptian Chamomile
White Jasmine
Hungarian Mentha / Fresh mint tea
Soothing Orange Blossom & Verbena

Soft Drinks

Fever Tree tonic, slim tonic, soda, lemonade or ginger ale 200ml bottle	£2.95
Coca-Cola or Diet Coke 200ml bottle	£3.00
Schweppes Pineapple Juice 200ml bottle	£3.00
Owlet apple juice 200ml glass	£3.50
Breckland - Elderflower Posh Pop / Cloudy Lemonade Posh Pop 275ml bottle	£3.50
Fresh orange juice 200ml glass	£3.50
Still or sparkling Harrogate water 750ml bottle	£4.00

Port / Sherry & Liqueurs

	50ml
Taylor's Port, LBV 2013, Portugal	£7.00
Barros Port 10yr, Tawny, Portugal	£9.50
Tio Pepe Fino, Jerez, Spain	£6.50
Portrait Homemade Liqueur	£5.00
Baileys	£5.00
Limoncello	£5.00
Cointreau	£5.30
Kahlua	£5.30
Grappa	£7.00
Amaretto	£5.80

Digestives

Cognac Couprie	50ml
Selection	£9.50
XO	£21.00
Bas Armagnac	
Château de Lacquy	
Vin de liqueur	£8.00
VSOP	£11.00
Calvados Morin	
10 years old	£14.00
25 years old	£25.00
Eaux de Vie Louis Roque	
La Vieille Prune	£9.50
La Mirabelle	£9.50
La Poire Prisonnière	£10.50

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