

## Recommended Wines

CAVA CASA ROJO MOLTO NEGRE BRUT, Spain  
 WHITE ORGANIC GRILLO, COLOMBA BIANCA 'VITese', Italy  
 RED PRIMITIVO, FEUDI SALENTINI, Italy

## SPARKLING & CHAMPAGNE

PROSECCO, DA LUCA, <i>Italy</i>	6   34
ROSE PROSECCO, BOLLA, <i>Italy</i>	6.50   36
BOTTEGA GOLD BRUT, <i>Italy</i>	38
BOTTEGA ROSE PROSECCO, <i>Italy</i>	38
CAVA VILLA CONCHI BRUT, <i>Spain</i>	7   38
CAVA CASA ROJO MOLTO NEGRE BRUT, <i>Spain</i>	42
CHAMPAGNE COMTE REMY DE VALLICOURT, <i>France</i>	8   45
MOET & CHANDON, ICE IMPERIAL MAGNUM, <i>France</i>	60
RUIINART R DE RUIINART, <i>France</i>	70
KRUG GRAND CUVEE, <i>France</i>	170

## ROSE WINES

PINOT GRIGIO, ROSE DELLE VENEZIE, <i>Italy</i>	6   22
ZINFANDEL, ZIN HEAVEN, <i>Italy</i>	6   22
GRIS BLANC, GERARD BERTRAND, <i>France</i>	7   26

## WHITE WINES

VERDEJO, EL VELERO, <i>Spain</i>	4.60   18
SAUVIGNON BLANC & VIURA, EL ENCANTADOR, <i>Spain</i>	5.50   22
ORGANIC ZIBIBBO, COLOMBA BIANCA VITese, <i>Italy</i>	6   24
ORGANIC PINOT GRIGIO, VINUVA, <i>Italy</i>	6.50   26
ORGANIC GRILLO, COLOMBA BIANCA VITese, <i>Italy</i>	6.50   26
SOAVE CLASSICO, BOTTEGA, <i>Italy</i>	7   26
ALBARINO, CORAL DO MAR, <i>Spain</i>	7   26
CHARDONNAY, BODEGAS ECHEVERRIA, <i>Chile</i>	7.50   28
GAVI DI GAVI, FOSSILI, <i>Italy</i>	30
SAUVIGNON BLANC, ST. CLAIR, <i>New Zealand</i>	8.50   34
CHARDONNAY, BABY TUSCAN, DOGAJOLO CARPINETO, <i>Italy</i>	36

RIESLING TRIMBACH 'APPELLATION ALSACE CONTROLE' 32

*Riesling, France, 2013*

*Delicate bouquet, fine balance between its dry personality*

CHATEAU STE. MICHELLE 50

*Chardonnay, USA, 2014*

*Wine that boasts butterscotch & vanilla aromas with notes of brown sugar*

RIESLING DOMANE SCHLOSS JOHANNISBERG 60

*Riesling, Germany, 2008*

*Smooth & aromatic, elegant floral notes & mineral character*

CONDRIEU LES TERRASSES DE L'EMPIRE 65

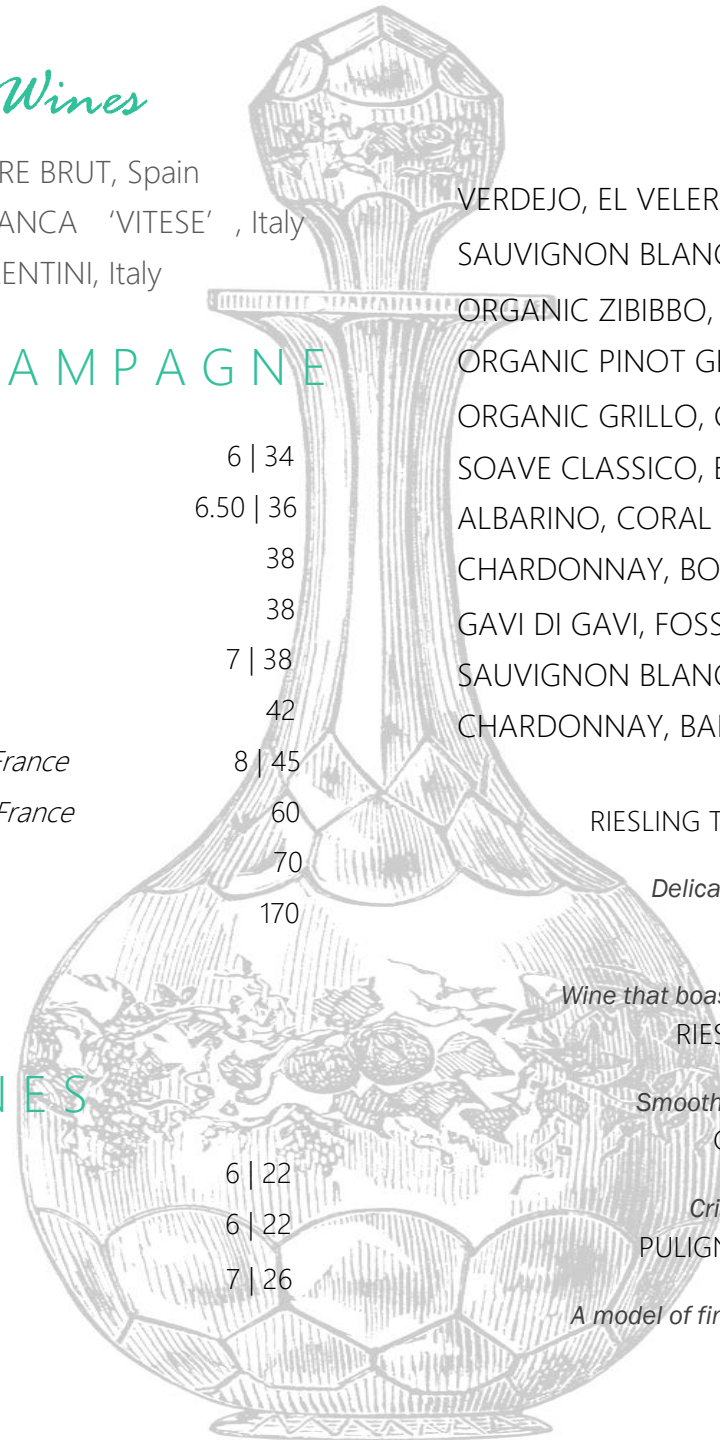
*Viognier, France, 2013*

*Crisp & elegant with a long length full of pear notes*

PULIGNY-MONTRACHET 1ER CRU – LES FOLATIERES 70

*Chardonnay, France, 2012*

*A model of finesse and elegance, with notes of sweetcorn, pear & peach*



## RED WINE

TEMPRANILLO, EL VELERO, <i>Spain</i>	4.60   18
MERLOT & MONASTRELL, EL ENCANTADOR, <i>Spain</i>	5.50   22
CARIGNAN & GRENACHE, LE BOSQ ROUGE, <i>France</i>	6   24
NERO D'AVOLA, VINUVA ORGANIC, <i>Italy</i>	6.50   26
SHIRAZ, FOUNDSTONE, <i>Australia</i>	6.50   26
GRAN RESERVA MERLOT, LUIS FELIPE EDWARDS, <i>Chile</i>	7   28
PRIMITIVO, FEUDI SALENTINI, <i>Italy</i>	7   28
CAB. & SAUV. HEARTLAND, <i>Australia</i>	7   28
CHIANTI, BONACCHI GENTILESCO, <i>Italy</i>	7.50   30
GRAN RESERVA PINOT NOIR, ECHEVERRIA, <i>Chile</i>	7.50   30
RIOJA CRIANZA, RIVALLANA, <i>Spain</i>	8   32
MALBEC, PAULA, <i>Argentina</i>	8.50   34
CAB. & SAUV, BABY TUSCAN, DOGAJOLO CARPINETO, <i>Italy</i>	36

BAROLO DOCG 'TORTONIANO' MICHELE CHIARLO 45  
*Nebbiolo, France, 2010*  
*Full & complex with a rich aroma. Well-structured with a long finish*

MARGAUX BRIO DE CANTENAC BROWN 60  
*Cabernet Sauvignon ~ Merlot, France 2009*  
*Deep & intense purple with violet tints*

VOLNAY 1ER CRU DOMAINE RENE MONNIER 60  
*Pinot Noir, France, 2012*  
*Fresh pinot perfume of red fruits & elegant oak*

## BIN END

SAINT EMILION, LA FLEUR LUSSAC 40  
*Cabernet Sauvignon ~ Merlot, France, 2014*  
*Well balanced, ripe with subtle tannins*

BAROLO, FONTANAFREDDA 50  
*Nebbiolo, Italy, 2012*  
*Classic dark 'tar' and perfumed 'roses' on the nose*

CHATEAUNEUF-DU-PAPE, DOMAINE CHANTE CIGALE 55  
*Grenache ~ Shiraz, France, 2013*  
*Deep ruby in color, with a wonderful nose of spice and dark fruits*

MARGAUX, CHATEAU D'ARSAC 65  
*Cabernet Sauvignon ~ Merlot, France, 2013*  
*Rich and ripe with layers of fruit and spice supported by fine tannins*

In accordance with the WEIGHTS & MEASURES ACT 1995:

Wines by the glass measure 175ml (125ml is available upon request)

Champagne by the glass is 125ml

If the vintage advertised is not available, our server will offer an alternative vintage  
Please be advised that all menu items are subject to change according to availability

Before you order your drinks and food,  
please ask a member of the staff if you have food allergies or intolerances.

An optional 12.5% service charge will be added to your bill

We are committed to the code of best practice in service charge

All prices are inclusive of VAT at the current rate

No minors under 18 years are permitted to consume alcohol

Portobello House Hotel Bar & Bistro  
225 Ladbrooke Grove, London, W10 6HQ  
020 3181 0920 | [manager@portobellohouse.com](mailto:manager@portobellohouse.com)