

Portobello House

Food Menu:

Mains:

Homemade Beef Burger with lettuce, tomato, gherkin, chipotle sauce £9

Chicken Goujons Burger with lettuce, tomato, mayo £9

Add cheddar, blue cheese, guacamole, bacon for £1 each

Chicken Coconut Curry £9

Add rice for £3 or naan bread for £1.50

Tapas:

Pancetta Croquettes £5.50

Cod Fritters £5.50

Chicken Goujons £6.50

French Fries £4

French Fries with truffle oil and parmesan £6

Sweet potato fries £6.50

Desserts:

Remeo Ice Cream £4

- Mango
- Straciatella

Add extra shot of vodka or Baileys for £3

Drinks Menu:

Cocktails 2 for £10 or £6 each

Pimm's & Lemonade

Aperol Spritz

Daiquiri – Classic or strawberry

Mojito

Black Rose

Pornstar Martini

Portobello Punch

If you fancy a cocktail which is not on the list, please ask 😊

Coffee and tea:

Espresso £2.40

Double Espresso £2.90

Americano £2.80

Cappuccino £2.90

Latte £2.90

Tea £2.90

Fresh Mint Tea £3.10

Beers:

Peroni – bottle £4.50

Corona – bottle £4.50

Heineken 0% - bottle £4.50

Ciders (Bulmers Original, Red Berries and Pear) – bottle £5

SPARKLING & CHAMPAGNE	Gls 125ml	Btl
Prosecco Superiore Conegliano Valdobbiadene DOCG	6	34
Prosecco Rose, Favola	6	34
Champagne Bertrand Jorez Brut Tradition	8	42
Champagne Gimmonnet Cuis 1er cru, Blanc de Blanc		52
Champagne Gimmonnet Rose de Blancs 1er cru		55
Taittinger Brut Reseve		65
Veuve Clicquot Rose		70
Krug Grand Cuvee		220
ROSE	Gls 175ml	Btl
Pinot Blush, Italy	6	22
Hauts du Canalet Vieilles Vignes, Pays d' Oc, France	6.5	24
Gris Blanc, Gerard Bertrand, France	7	26
WHITE	Gls 175ml	Btl
Parini white, Italy	5.20	20
Zibibbo Organic, Vitese, Italy	5.75	22
Chardonnay Terre du Soleil, France	6	22
Pinot Grigio Villa Floriano, Friuli, Italy		6.50 24
VEGAN Trebbiano d' Abruzzo Natura, Italy	7	26
Albarino Lagar D Cervera, Rias Baixas, Spain	8	30
Sauvignon Blanc, St. Clair, New Zealand	8.50	32
Vermentino di Sardegna ' Samas ' , Azienda Punica 2017, Italy <i>Fresh apple flavours and tropical fruit. Minerally, lightly saline, beautifully fresh and really classy.</i>		8.50 32
Chablis Domaine de la Genillotte 2017, France	9	34
Chablis 1er cru ' Les Lys ' , Domaine Sebastien Damppt 2015, France <i>A cool climate Chablis with good concentration and a lovely aromatic nose.</i>		46
Riesling Ried Heiligenstein, Eichinger 2017, Kamptal, Austria <i>The scent evokes big, aromatic Amalfi lemons at their peak. Joyful, fresh, zesty and very balanced.</i>		60
St. Aubin 1er cru ' Sur Gamay ' , Maison de Montille, 2014, France <i>crunchy and fresh, with a herbal edge to the apple fruit that gives it a green-hued, vibrant character. Delightful.</i>		75
Chassagne Montrachet 1er cru ' Morgeots ' , Francois Parent 2011, France <i>Powerful, fresh and harmonious with a long finish. Notes of white flowers, almonds and vanilla</i>		100
Puligny Montrachet 1er cru ' Les Folatieres ' , Rene Monnier 2015, France		120
RED	Gls 175ml	Btl
Il Sacrato Sangiovese, Italy	5.20	20
Tempranillo Organic, Mesta, Spain	5.75	22
Shiraz Foundstone, Australia	6.50	24
Merlot Gran Reserva, Luis Felipe Edwards, Chile		7 26
VEGAN Montepulciano d' Abruzzo Natura, Italy	7	26
Cotes du Rhone Rouge 2017, France	7.50	28
Primitivo Cantele, Italy		7.50 28
Pinot Noir Gran Reserva, Echeverria, Chile	8	30
Malbec, Paula, Argentina	8.50	32
Montessu, Azienda Punica 2015, Italy <i>Dense and rich red with smoked wood, dried bark, tea and ripe fruit. Full bodied, intense with velvety tannins</i>		34
Volte dell' Omellaia, 2017, Italy <i>Approachable, early-drinking 'Super-Tuscan'. Rich black fruit core with fine-grained tannins.</i>		37
Chateauneuf du Pape, Brun-Avril 2012/2014, France <i>Fresh black cherries, roasted plum, spice, pepper and some subtle damp earth in the background.</i>		50
Barolo Tortoniano, Michele Chiarlo 2014 Italy <i>Complex and full bodied wine, aromas of deep fruits, rose petals, juniper berries and a hint of fine spice.</i>		66
Barolo Cannubi, Poderi Luigi Einaudi 2013, Italy <i>Sweet red fruit and wild flowers alongside tobacco with a spicy finish Finely textured tannins, just entering its ideal drinking window.</i>		100
Beaune 1er cru les Perrieres, Domaine de Montille 2014, France <i>Lots of juicy red fruit and dried floral nuances. Mineral driven with a strong saline element.</i>		72
Chambolle Musigny, Domaine Arnoux-Lachaux 2015, France <i>Notes of redcurrant, pomegranate and wild strawberries. Infused by a classic Chambolle minerality and very good length.</i>		105
Pauillac de Chateau Latour 2011, France		100