

## Dessert

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**Treacle Sponge**

## Desserts\*

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**Creme Brulee**

19  
9 €



**Panna Cotta**

26



**Amaretto**



**Chocolate ice cream**

22



**vanilla ice cream**

9

## Non alcoholic drinks

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**Lemonade**



**Ginger Ale**

9



**Diet Coke**



**Coke**

## **Alcoholic Drinks**

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**Martini Rosso**



**Pernod**



**Tanqueray**

11  
€



**Russian Standard**

7  
€



**Johnnie Walker**

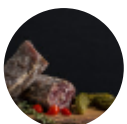
10  
€



**Grappa**

## **Appetizers\***

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**Salami**

## Uncategorized

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**Sipsmith Gin**

14  
€



**Fresh Cranberry Juice**

14  
€



**Fennel**



**Spring Vegetable Salad**



**Beetroot Risotto**



**Roast Cod Fillet**



**Corn Fed Chicken Breast**



**Roasted Root Vegetables**



**Triple Cooked Chips**

9



**Seasonal Leaf Salad**



**White Wine Poached Pear**



**Chocolate Pot**



**Vanilla Panna Cotta**



**British Cheeses**



**Butternut Squash Soup**



**Pickled Herring**



**Prosciutto Crudo**



**Pan Fried Hake Fillet**



**Roast Corn Fed Chicken Breast**



**Spring Greens**



**Minted New Potatoes**



**Glazed Chantenay Carrots**



**Warm Smoked Eel**



**Potted Shrimps**

17  
€



**Fillet of Seabass**

31  
€



**Grilled Calves Liver**

27  
€



**Breast of Duck**

27  
€



**Whole Lemon Sole**

33  
€



**Raspberry Cranachan**

10  
€



**Oxford Isis**



**Barkham Blue**



**Tunworth**



**Golden Cross**



**Lincolnshire Poacher**



**Mashed Potato**

9



**Roast Roots**



**Chargrilled Hanger Steak**

17  
€



**Grilled Kippers**

14  
€



**Three Egg Omelette**

11  
€



**Poached Eggs**

11  
€



**Buttermilk Pancakes**

9  
9  
€



**Smashed Avocado**



**Ham Hock**



**Crispy Bacon**



**Macchiato**

3  
€



**Double Macchiato**

4  
€



**Flat White**

9  
4  
€



**English Breakfast**

9



**Darjeeling**



**Green Tea**



**Chamomile**



**Peppermint**

9



**Owlet Apple Juice**



**Cloudy Lemonade Posh Pop**



**Fever Tree Tonic**



**Slim Tonic**



**Coke**



**Still or Sparkling Water**



**R De Ruinart NV**



**Fruit Scones**



**Lemon Posset**



**Fresh Mint**



**Children's Afternoon Tea**

21  
€



**Duck Liver Parfait**



**Smoked Salmon Pâté**



**Purple Sprouting Broccoli**



**Black Truffle Risotto**



**Pan Fried Scallops**



**Roast Loin of Veal**



**Hot Chocolate Fondant**



**Seasonal Bellini**





**Aperol Spritzer**

11  
€



**Lillet Blanc**



**Hendrick's**

11  
€



**Sipsmith Vodka**

10  
€



**Snow Leopard**

10  
€



**Jameson**

10  
€



**Bulleit Bourbon**

10  
€



**Glenmorangie**

11  
€



**Talisker**

11  
€



**Sailor Jerry**

10  
€



**Fresh Mint Tea**



**White Onion Soup**



**Stone Bass Ceviche**



**Calves Liver**



**Sausage**



**Chocolate Brownie Sundae**



**Passionfruit Martini**

17  
€



**Endive Salad**



**Smoked Haddock Soup**



**Vegan Shepherd's Pie**



**Fillet of Cod**



**Banoffee Pie**

## **Mains**

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**Day Aged RibEye Steak**

37  
€



**Rump of Lamb Braised Little Gem Cipollini Onions Mint**



**Bream Fillet**

## Salads

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**Lamb's Lettuce Salad**

## Main courses

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**Braised Chicory**



**Pan Fried Bream Fillet**



**Roast of Scottish Sirloin**

## Burgers\*

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**Cheddar Cheese**

## Side dishes\*

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**Mashed potatoes**

## Fish dishes\*

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**Fish of the Day**

## SIDES

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**Sautéed Savoy Cabbage**



**Lamb Lettuce Salad**



**Sautéed mushrooms**



**Selection of Seasonal Vegetables to Share**

## Drinks

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Owlet Bramley Apple Juice



Blood Orange Bellini

## Vegetarian dishes

---



Spinach Tart

9

## Desserts

---



Blood Orange and Almond Pavlova



Rhubarb Stem Ginger Crumble



Chilled Coconut Rice Pudding

## Kleinigkeiten

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**Pastrami**

1

## Starters

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**Jellied Ham Hock and Parsley Terrine**

## Soft drinks\*

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**Breckland Elderflower Posh Pop**



**Schweppes Pineapple Juice**



**Breckland**



**Still or Sparkling Harrogate Water**

## Spirits

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**Americano**

1  
3 €



**Jack Daniels**

10  
10  
€



**Havana Club Anos**

10  
€



**Kahlua**

## **Starter**

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**Roast and Raw Fennel Salad**

## **Lieschens Kuchen**

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**Red Velvet**

## **Vegan**

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**Orecchiette**

## **Main**

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**Basket of Sourdough Toast and Pastry**

11  
€



**Portrait Gallery Granola**

8  
€



**Severn Wye Smoked Salmon Three Egg Omelette**

14  
€



**Freshly Squeeze Orange Juice**

## **Salads & Pickles**

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**Cucumber**

## **Juices Small (0,3l)**

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**Fresh Orange Juice**

## **Häagen-Dazs Eiscreme**

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**Baileys**



## Schwarze Tees

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**Earl Grey**

9

## Pizza - Klein Ø 22cm

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**Belvedere**

11  
€

## Digestivi - Digestifs

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**Limoncello**

## Aperitivo - Aperitifs

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**Kir Royal**

## Whisky

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**Bell's**

7  
€



**Glenfiddich**

11  
€

## Whiskey

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**Cointreau**

## Water\*

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**Soda**

## VIP Drinks

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**Bombay Sapphire**

11  
€

## Aperitifs

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**Kentish Strawberry Bellini**

11  
€



**Apple Tastic**

6  
€



**Earl Grey Gin Tonic**

11  
€



**Kir Anglais**



**Kir White Wine**



**Appletastic Mocktail**

6  
€

## **Beverages**

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**Mocha Hot Chocolate**

4  
€

## **Puddings**

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**Portrait Ice Creams and Sorbets**



**Bitter Sweet Chocolate Mousse**

9  
€



**Sussex Pond Pudding**

9  
€



**Raspberry Jam Sponge Pudding**



**Selection of Portrait Ice Creams and Sorbets**

## Savouries

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**Truffled Egg and Cress Sandwich**

## Coffee

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**Espresso**

10  
3 €



**Cappuccino**

9  
4 €

## Other Good Stuff

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**Homemade Granola Yogurt**

## Beer & Cider

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**Curious Brew Lager, ABV Kent, England**



**Moretti Birra, ABV Italy**



**Hiver Honey Ale, ABV London, England**



**Becks Blue – Non-Alcoholic Beer**

5  
€



**Picon Biere – Picon Biere, Moretti ABV Italy**

8  
€



**Aspall Premier Cru Cider, ABV Suffolk, England**

## Rose

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**English Rose, Simpsons Railway Hill, Kent,**



**Côtes de Provence, Château de l'Aumerade, France,**



**Pinot Gris Rosé, Saint Clair, Marlborough, New Zealand,**



**Sancerre Rosé, Les Baronnes, Henri Bourgeois, Loire, France,**

## White

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**Unoaked Chardonnay, Domaine Nordoc, Languedoc, France,**



**Vermentino, Les Boules Blanc, Languedoc, France,**



**Entre Deux Mers, Château Lestrille Capmartin, Bordeaux, France,**



**Picpoul de Pinet, Domaine Félines Jourdan, Languedoc, France,**



**Pinot Grigio, Novita, Umbria, Italy,**



**Sauvignon Blanc, Echeverria, Casablanca Valley, Chile,**



**Gavi di Gavi, Bric Sassi, Roberto Sarotto, Piedmonte, Italy,**



**LDNCRU Bacchus, Simpsons, Kent, England,**



**Macon Villages, Domaine de l'Elite, Burgundy, France,**



**Sancerre Blanc, Domaine Gérard Fiou, Loire, France,**



**Grüner Veltliner, Rabl, Niederösterreich, Austria,**



**Chenin Blanc, Good Hope Bush Vine, South Africa,**



**Sauvignon Blanc, Touraine Les Grandes Vignes, Loire, France,**



**Godello, Monterrei, Finca os Cobatos, Galicia, Spain,**



**Pouilly-Fumé, Domaine de Bel Air, Loire, France,**



**Chablis, Domaine Colette Gros, Burgundy, France,**



**Chardonnay, Samourai, Free run Juice, Australia,**



**Pinot Gris Réserve, Cave de Hunawihhr, Alsace, France,**



**Riesling, Schloss Johannisberg Gelback Qba, Rheingau, Germany,**



**Meursault, Vieux Clos du Château de Citeaux, Burgundy, France,**



**Condrieu, Maison Nicolas Perrin, Northern Rhône, France,**



**Chassagne-Montrachet, Domaine René Monnier, Burgundy, France,**



**Meursault Cru Les Charmes, Jean-Claude Boisset, Burgundy, France,**



**Coteaux du Layon Saint-Lambert, Domaine Ogereau, Loire, France,**



**Riversaltes Ambre, Château de Jau, Roussillon, France,**



**Reserve Botrytis Sémillon, Berton Vineyards, Australia,**



**Sauternes, Château Suduiraut Cru Classe, France,**

## **Red**

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**Merlot Cabernet, Domaine de Bertier, Languedoc, France,**



**Merlot, "Les Clairières", IGP Languedoc, France,**



**Pinot Nero, Sacchetto, Venezia, Veneto, Italy,**



**Côtes du Rhône, Terre de Mistral, Rhône, France,**



**Tempranillo, Mesta, Organic Central Castille, Spain,**



**Malbec, Santa Julia, Organica, Mendoza, Argentina,**





**Carmenere, El Grano, Rappel Valley, Chile,**



**Rioja Reserva, Ondarre, Spain,**



**Haut Médoc, Château Sénejac, Bordeaux, France,**



**Tempranillo, Mesta, Organic Central Castille, Spain**



**Pinot Noir, Echeverria, Casablanca Valley, Chile,**



**Chianti Riserva, Tuscany, Italy,**



**Primitivo di Puglia, A Mano, Puglia, Italy,**



**Bourgueil, Diptyque, Domaine de la Chevalerie, Loire, France,**



**Sancerre Rouge, Domaine Sautereau, Loire, France,**



**Bordeaux Supérieur, Château Lestrille, Bordeaux, France,**



**Cahors, Château du Cèdre, Cuvée Prestige, Lot, France,**



**Saint-Joseph, "Les Royes" Domaine Courbis, Northern Rhone, France,**



**Pinot Noir, Firesteed, Willamette Valley, Oregon, USA,**



**Pinot Noir, Wild Earth, Central Otago, New Zeland,**



**Barolo, San Silvestro, Piedmont, Italy,**



**Saint Julien, Réserve de Léoville-Barton, Bordeaux, France,**



**Amarone della Valpolicella, Corte Giara, Veneto, Italy,**



**Gevrey Chambertin, Domaine Bidault, Burgundy, France,**



**Pommard 'Les Vignots', Burgundy, France,**



**Côte-Rôtie Blonde du Seigneur, Georges Vernay, Rhone, France,**



**Château Batailley Grand Cru Classe, Pauillac, Bordeaux, France,**



**Banyuls Rimage, le Clos de Paulilles, Languedoc, France,**



**Black Muscat, Elysium, Quady, California, USA,**

## Nibbles

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**Rosemary Mixed Nuts**

4  
€



**Plate of French Salami, 'Jesus de Lyon**

7  
€

## Featured Drinks

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**Afternoon Tea Stand**



**English Fizz' Afternoon Tea**

45  
€



**Portrait Afternoon Tea**

39  
€

## Charcuterie

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**Severn Wye Smoked Salmon**

## Champagne & Sparkling Wine

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**Chalklands classic, Simpsons estate, Kent, England,**



**Chapel Down Rosé Brut, Kent, NV**



**R de Ruinart, NV**



**Ruinart Rosé, NV**



**Ruinart Blanc de Blancs, NV**



**Dom Perignon,**

## **First Courses**

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**Roast Butternut Squash Soup**



**Cod and Salmon Fish Cake**



**Slow Cooked Leeks**

13  
€



**Portland Crab Linguine**

17  
€



**Boiled Ham Hock**

13  
€

## Digestives

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**Cognac Couprie, Selection**



**Cognac Couprie XO**



**Bas Armagnac, Château de Lacquy, Vin de Liqueur**

9  
€



**Bas Armagnac, Château de Lacquy VSOP**

13  
€



**Calvados Morin Years Old**

16  
€



**Eaux de Vie Louis Roque, La Vieille Prune**

11  
€



**Eaux de Vie Louis Roque, La Mirabelle**

11  
€



**Eaux de Vie Louis Roque, La Poire Prisonnière**

12  
€

## Pudding

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**Amaretti Chocolate Mousse**



**Portrait Ice Cream Sorbets**

## Coffee\*

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**Latte**

4  
€

## Neos 'Snacks'

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**Marinated Stuffed Olives**

5  
€

## Champagne and Sparkling Wine

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**Prosecco di Conegliano Valdobbiadene Spumante, AA Bellenda, Italy,**



**Chapel Down, Three Graces, Kent, England,**



**Portrait Seasonal Bellini**

11  
€

## Wine of the Week

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**Tempranillo Syrah, El Futuro No Esta Escrito, Spain,**

## Course Menu

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**Course Menu an Aperitif for Groups of Eight or More**

56  
€



**Course Menu Half Bottle of a Selected Wine per Person**

66  
€

## Aperitifs & Soft Drink

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**Yorkshire Rhubarb Bellini**

11  
€



**Perfect Negroni**

11  
€



**Tutti Frutti Spritz**

6  
€



**Lost and Grounded Brewer, ABV Bristol, England**

6  
€

## God Save the Queen

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**St-Germain Elderflower Liqueur**

14  
€

## Fancies

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**Mini Gâteau Opéra**



**Lavender and Chocolate Macaroon**



**Red Velvet and Griottine Cake**

## Scotch, Whiskey, Bourbon & Rum

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**Laphroaig The Dalmore**

11  
€



**Appleton White Rum**

7  
€

## Port / Sherry & Liqueurs

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**Taylor's Port, LBV Portugal**



**Barros Port Tawny, Portugal**



**Tio Pepe Fino, Jerez, Spain**



**Portrait Homemade Liqueur**