



THE PORTRAIT

Cocktails

The Portrait | 14

Cygnets Gin, Mint, Cucumber, Apple, Fennel, Elderflower Tonic

Spring Bellini | 14

Limoncello, Rhubarb, Strawberry, Prosecco Valdobbiadene

Green Lady | 14

Sapling Vodka, Apricot Brandy, Basil, Parsley, Lovage, Lemon, Egg White

Salt & Vinegar Martini | 14

Sapling Gin, Noilly Prat, Brine, Saline

Chilli Pepper Margarita | 14

Olmecca Silver Tequila, Cointreau, Benedictine DOM, Fresh Pepper Juice

Sage Southerner | 13.5

Rosemary Infused Makers Mark, Peach, Rosemary & Sage Cordial

Emerald Caipirinha | 13

Cachaca, Cointreau, Creme de Menthe, Orange Bitter, Fresh Lime

Marnier Express | 14

Bacardi 8yo, Grand Marnier, Kahlua, Orange, Coffee

Stout Old Fashioned | 15

Diplomatico, Falenum, Punt e Mes, Homemade Tobacco & Coffee Bitters



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Bar Snacks

Available Wednesday - Saturday 15:00 - 20:30

Searcys Blanc De Blancs Brut Champagne, Homemade Fruit Scones, Raspberry Jam, Clotted Cream | 20

Hummus, Pistachio Dukkha, Focaccia | 12

Pigs Trotter, Bacon Jam, Focaccia | 12

Secret Smokehouse Salmon, Pomegranate, Fennel, Horseradish | 18

Chicken Liver Parfait, Onion Jam, Focaccia | 12

Somerset Brie, Somerset Cheddar, Collston Basset Stilton, Pineapple Chutney, Oatcakes | 16

Bentley's Bread Basket, Cultured Butter | 4

Crispy Goat's Cheese, Green Olive | 7

Chips | 6

Housemade Liqueurs | 9.50

Limoncello

Meloncello

Irish Cream Whisky

Black Sambuca

Coffee Tequila

FOR FOOD ALLERGIES AND INTOLERANCES PLEASE
ALERT A MEMBER OF OUR TEAM.

All prices are inclusive of VAT at 20%.
A 13.5% discretionary service charge will be added to your final bill.
We are a cashless venue.