

BEHIND CLOSED DOORS,
YOU'LL FIND THE SECRETS OF THE PORTER'S STORE

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Welcome to the OFF-DUTY sanctuary of the hotel world;
a place for catching breath and quenching thirst.

Once a spot hidden away from guests, the Porters have
opened the doors to warmly invite one and all behind-the-
scenes to a time capsule of bygone eras. Discover corners
adorned with lost and found curiosities and walls that
embrace the secrets of hotel life.

Our eclectic cocktail menu acts as the narrator to our
chronicles, inspired by the inner workings of the hotel
and the characters we meet. We honour ingredients from
local fields and faraway places, bringing the stories to
life through elements of surprise and flavour.

So come as you are, kick back and pick your punch;
for now, you are strictly OFF-DUTY.

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“For pre-drinks, night caps and everything in between”

The Porter's Signatures



Our cocktail menu is divided into 'Porter's Signatures' and 'Twisted Classics'



Signature cocktails are designed with the spontaneous in mind; featuring bespoke recipes that focus on homemade elements and theatrical presentation.

Twisted cocktails are our unique take on the classics, perfect for those who know what they like.

LOCKED OUT & NAKED (AFA)

15.00

If you don't have a naked guest story, have you ever really worked in a hotel? Our pina colada + frozen daiquiri hybrid is dedicated to the scatty keycard keepers and stark-naked sleepwalkers.

+ white rum | coconut | pineapple juice | lime | strawberry purée | homemade daiquiri ice



PILLOW CHOCOLATE (AFA + VE AVAILABLE)

14.50

No turn-down service is complete without it. Sweet dreams.

+ vodka | champagne | homemade raspberry purée | lime | strawberry rim | chocolate + raspberry tuile



NO VACANCIES

14.00

"Tonight? Apologies, we're fully booked. No rooms left at the inn. Nothing, zero, zilch, nada. Sorry to burst your bubble..."

+ tequila | homemade plum jam | homemade ancho syrup | lime | fresh plum



THE FIRE DRILL

14.50

The rude awakening of a shrill alarm. A hallway of tired eyes and striped pyjamas, each willing their next-door neighbours to investigate. "Back to bed" the Porter said. "It's just flambé night..."

+ golden rum | spiced rum | pineapple juice | homemade spice syrup | lime | sambuca flame



TEA BREAK

14.00

Every hospitality worker yearns for that oh-so-sweet afternoon tea break. Afterall, a cup of tea solves everything... especially one infused with gin.

+ homemade earl grey infused gin | cherry liqueur | dry vermouth | lime & petis four



SERVICE WITH A SMILE (AFA + VE AVAILABLE)

14.50

The golden rule of hospitality - even when it's through gritted teeth. Just enough sweetness to hide the sarcasm.

+ vodka | strawberry shrub | bitters | lime | egg white



The Porter's Signatures

WISH YOU WERE HERE

15.00

Holiday postcards. A lost art replaced with the not-so-subtle social media brag. This beautifully balanced glass of timeless ingredients is served with a snapshot for 'proof you were here'.

+ gin | red vermouth | champagne | mint leaves | lime | black grapes



HOT HEADED GUEST

14.00

...but is the customer always right? They are when they choose this concoction. Fiery and impossible to ignore, just like THAT guest.

+ vanilla vodka | elderflower | lemon | tabasco | homemade cajun salt + spice rim



THE PORTER'S RESERVE

15.00

A cherished recipe passed through the generations, tweaked from Porter to Porter. A secret concoction celebrating whiskey and maple syrup; left to blend in our barrels until ready to pour.

+ whiskey | maple syrup | orange | maraschino cherries | bitters + more



HOLIDAY SOUVENIR

15.00

Looking for something sweet to remember your stay? Skip the gift shop, we have just the concoction.

+ white rum | elderflower liqueur | homemade rosemary syrup | strawberry purée | lime



STORE ROOM SNOOZE

15.00

Early starts. Nightshifts. Heavy luggage. Racing pillar to post. If you thought you saw the Porter sneaking some zzz's on a makeshift pile of coats... no you didn't.

+ whiskey | vanilla liqueur | homemade cinnamon syrup | lemon | dried & fresh figs



TATTERED PASSPORT (AFA)

14.00

Inspired by the far & wide travels of our most worldly guests. An exotic blend of unexpected flavours, reflecting the adventures of a well-stamped passport.

+ gin | passionfruit liqueur | galangal syrup | lemongrass | passionfruit purée | kaffir lime leaves



SUITE SPOT *CONTAINS NUTS*

14.00

A decadent dessert in a glass; the only place to end up at the end of the night. This one hits the suite spot every time.

+ homemade peanut butter infused vodka | homemade strawberry syrup | clarified lime juice | peanut butter cream



Cocktails marked with the reference **AFA + VE** can be adapted to be Alcohol Free or Vegan.

If you have a food allergy or intolerance, please inform a member of the team before ordering.

Twisted Classics

DO NOT DISTURB

When the sign's on the door, we'll leave the Pornstar Martinis on the floor.

+ vanilla vodka | passionfruit liqueur | passion fruit purée | prosecco | vanilla

14.00



UPGRADED

Our take on the classic Paloma is a step up from the norm, where every luxurious sip feels like an upgrade. Thank us later.

+ mezcal | tequila gold | orange marmalade | homemade rosemary syrup | lime

13.00



NO SHOW (AFA)

Fortunately for you, another guest has not shown up - can't let that welcome Mojito go to waste.

+ white rum | lime | homemade brown sugar syrup | fresh mint | soda

13.00



THE NIGHTSHIFT

Our Espresso Martini is dedicated to those who live, work and exist in the time between daylight. May your graveyard shift be blessed with well-behaved guests.

+ vanilla vodka | coffee liqueur | double espresso | vanilla syrup

14.00



TRIP ADVISOR REVIEW

Our Margarita recipe is based on every type of Trip Advisor review going... shaken, salty, sweet, and sour.

+ tequila | cointreau | agave | lime | salt rim

13.50



ELEVATOR CONVERSATION

The Porter's Old Fashioned is for those who love to chat between floors; short, slightly sweet and straight to the point.

+ bourbon whiskey | orange marmalade | bitters | orange zest

12.50



HOTEL WHISPERS

From Porter to Receptionist, Housekeeper to Chef, hotel whispers travel fast. As most gossip, our Amaretto Sour has been mildly twisted for extra oomph...

+ amaretto | fresh kiwi | lemon | egg white

13.00



THE HONEYMOONERS (AFA)

Like any honeymoon period, our Vanilla Collins recipe is to be enjoyed whilst it lasts.

+ gin | lemon | vanilla | soda

12.00



Twisted Classics

WHARF STREET WHISKY SOUR

12.50

Like the knack of transporting guest' luggage to their rooms, the key to a well-executed Whisky Sour is perfect balance. Sweet, sour, and dangerously sippable.

+ bourbon whisky | lemon | bitters | egg white



THE BUSMANS HOLIDAY

13.00

When the Porter takes a well-deserved holiday but still find themselves hauling the families' suitcases and negotiating travel services. Negroni's at the ready...

+ gin | campari | red vermouth | orange



RING FOR SERVICE

13.00

Like any good Porter, the timeless Cosmo arrives with impeccable service and a touch of charm.

+ vodka | cointreau | strawberry purée | cranberry juice
lime



HEARTBREAK HOTEL

13.00

Sometimes the romantic getaway ends on a dark 'n stormy note... let this be a remedy.

+ dark rum | artisanal ginger beer | bitters | lime
juice



"LOST & FOUND"

25.00

- for x2 guests -

Stuck without luggage for two days, the airline has finally returned your lost suitcase to the hotel.

The only problem... it's not yours.

Why not take a risk on the stranger's suitcase and see what's yours for the trip?

Choose a base each &
we'll dress the rest:

RUM
WHISKEY
VODKA
GIN
TEQUILA



A discretionary service charge of 10% will be added to your bill with all tips going directly to our staff. If you would like this removed from your bill please don't hesitate to ask.

Wine

WHITE

**IL CAGGIO, PINOT GRIGIO
DELLE VENEZIE, ITALY**

Bottle 175ml
28.00 7.20

A delicately refreshing dry white wine is pale lemon in colour. On the palate flavours of fresh green apple and citrus are balanced well by aromas of stone fruit.

**MÂCON-LUGNY EUGÈNE BLANC, CHARDONNAY
BURGUNDY, FRANCE**

35.00 9.00

Crisp, smooth and elegant, with citrus, apple and pear fruit characters; finishing with a lovely streak of minerality.

**APELLO, SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND**

36.00 9.25

Humming with notes of passionfruit, blackcurrant and fresh herbs. The sweet fruit characters and crisp acidity, combine to create a fresh palate that with a zesty mineral finish.

**ROBERTO SAROTTO GAVI DI GAVI, CORTESE
PIEDMONT, ITALY**

40.00 -

A wine of excellent finesse and complexity, with a surprisingly long life. On the nose - aromas of flowers, lemon peel and peach. On the palate - structured and vibrant.

**CHÂTEAU DE LA DEIDIÈRE
CÔTES DE PROVENCE, FRANCE**

35.00 9.00

Made from a blend of Cinsault, Grenache & Syrah. Offers plenty of spice with a creamy texture and a powerful vinous character.

ROSÉ

RED

**VEGA DEL RAYO, TEMPRANILLO
RIOJA, SPAIN**

Bottle 175ml
30.00 7.70

A delicious modern Rioja with a deep colour and ripe plum and cherry fruit aromas. Richly flavoured and substantial with fruit dominant and a smoky, spicy dimension.

**DON CRISTOBAL, MALBEC
MENDOZA, ARGENTINA**

32.00 8.35

An elegant aroma with a perfect conjunction of black fruits and vanilla with a hint of coffee. Well balanced, complete and with sweet tannins.

**BAGLIO GIBELLINA U PASSIMIENTO
SICILY, ITALY (VG)**

35.00 9.00

This wine comes to life with an authentic Mediterranean fragrance. Bright intense red, characteristic, intense with hint of red berries fruits.

**LEONARDO DA VINCI CHIANTI RESERVA
TUSCANY, ITALY**

38.00 -

Wine is made from 85% Sangiovese grapes with 10% Merlot grapes and 5% other varietals included for additional complexity. Full of fruit and spice, juicy and approachable with cherries.

Sparkling

IL CAGGIO PROSECCO VENETO, ITALY	Bottle 125ml 30.00 7.00	LAURENT PERRIER BRUT CHARDONNAY PINOT MEUNIER & PINOT NOIR, FRANCE	Bottle 100.00
Small and lively bubbles burst onto the tongue. A smooth mousse, whilst subtle, wild apples and pears exude from the palate with a refreshing finish.		A perfect balance between freshness and finesse, the palette is full bodied, complex & creamy. A house favourite.	
IL CAGGIO PROSECCO ROSÉ VENETO, ITALY	35.00 8.00	LAURENT PERRIER ROSÉ PINOT NOIR, FRANCE	150.00
Fresh and fruity, with notes of strawberry and red apple and a delicate fizz.		Famous for its highly expressive bouquet. Extraordinary depth and freshness that has made it the benchmark for Rosé Champagne around the world. The cuvée Rosé Brut is one of the stars in the Laurent-Perrier range.	
AYALA Brut Majeur NV Aÿ, FRANCE	65.00 12.00	DOM PERIGNON 'MILLESIME' BRUT VINTAGE 2013 CHARDONNAY & PINOT NOIR, FRANCE	375.00
Light gold colour with abundant, fine bubbles. Open and expressive on the nose, unveiling delicate notes of citrus, flowers, and white fruits. Balanced on the palate with a precise, fruity character and a long finish.		Aromas of crisp stone fruit, tangerine oil, buttered toast, pear, almonds and clear honey. Medium to full-bodied, ample and seamless, with bright acids and a pillowy, enveloping profile, concluding with a long finish.	
AYALA Brut Majeur NV Rosé Aÿ, FRANCE	75.00 15.00		
Lovely pale colour with a delicate pink hue. Generous and open on the nose with aromas of strawberries, raspberries, and vine peaches. Light yet expressive, with refreshing red gooseberry and raspberry notes, finishing smoothly.			

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Beer, Cider & Soft Drinks

Beer & Cider

	330ml
Asahi ABV 5.2%	5.90
Stinky Bay IPA ABV 4.2%	6.00
Galipette Brut Cider ABV 4.5%	6.00
Asahi ABV 0.0%	4.75
Galipette Brut Cider ABV 0.0%	4.75

Soft Drinks & Speciality Sodas

Pepsi / Diet Pepsi	2.95
Red Bull	4.00
Still / Sparkling water (330ml)	2.85
Franklin & Sons Mixers (200ml)	2.85
+ tonic light tonic soda lemonade ginger beer ginger ale elderflower tonic	
Artisanal Sodas (250ml)	4.75
+ hibiscus & lemon pineapple & eucalyptus strawberry & ancho chili	
MOLA CBD (200ml)	4.75
A burst of fruity fusion enhanced with the calming benefits of 20mg of cold pressed CBD	
+ white lemonade white candy white twisted melons	

Spirits

Rum

	25ml
Diplomatico Reserva Exclusiva, Venezuela	7.25
Kraken Black Spiced, Caribbean	5.00
Pyrat XO Reserve, Anguilla	6.25
Ron Zacapa Centenario, Sistema Solera 23, Guatemala	7.25
Havana Club Anejo 7, Cuba	5.25
Flor de Cana 12y, Nicaragua	5.90
Appleton Estate, Jamaica	5.50
Indica Rum, Channel Islands	6.25
Gosling's Family Reserve Old, Bermuda	9.80
Hoxton Banana, UK	6.50
Cargo Cult Spiced, South Pacific	5.00

Tequila

Jose Cuervo Gold	4.50
Tequila Rose	4.50
Mezcal	6.00
Espolon Blanco	4.50
Batanga Blanco	4.70
Teremana Blanco	5.00
Teremana Reposado	6.00
Teremana Anejo	7.00

Vodka

La Mare Jersey Royal	4.75
Cafe del Mar	5.75
Grey Goose	6.00
Crystal Head	6.00
Crystal Head Aurora	7.75
Royal Mash	5.50
Umami	7.50
Bivrost Arctic	5.00
Jersey Cow Distillery	4.75
- Dairy Vodka	

Gin

Whisk(e)y

CHANNEL ISLANDS & UK

	25ml
Sea Level, Jersey	5.25
- London Dry Old Tom	
Abelforth's Bathtub, England	5.00
La Mare Royal Pink, Jersey	5.00
Jersey Cow Distillery Dairy, Jersey	4.75
Brockmans, England	5.25
Bulldog, England	5.00
Drumshanbo Gunpowder, Ireland	6.40
Hendrick's + Flora Adora, Scotland	5.50
Portobello Road, England	5.00
Tanqueray, England	5.25
- Flor de Sevilla Blackcurrant Royal Rangpur	
Tanqueray 10, England	6.50
Pink Granite, Channel Islands	5.75
Mermaid + Mermaid Pink, Isle of Wight	5.20
Hepple Sloe and Hawthorn, England	5.50
Jinzo, Scotland	6.50

REST OF WORLD

Gin Mare, Spain	6.00
Malfy Blood Orange, Italy	5.50
Ginato Clementino, Italy	4.75
Marula Pomegranate, Belgium	6.20
Monkey 47, Germany	7.00
Nordes Atlantic Galician, Spain	5.25
Zing 72 Botanical, France	5.50
Umami, France	6.50
Mirabeau Rose, France	5.40
Four Pillars Bloody Shiraz, Australia	5.25
Cafe del Mar, Ibiza	5.75

	25ml
Laphroaig 10yo Islay Single Malt, Islay	6.00
Glenfiddich 12yo Single Malt, Speyside	5.50
Jameson Original & Triple Distilled Blended, Ireland	4.50
Glenmorangie 10yo Single Malt, Highland	5.25
Canadian Club Rye, Canada	4.75
Elijah Craig 12yo Small Batch Bourbon, USA Kentucky	6.75
Johnnie Walker Gold Reserve Blended, Scotland	7.25
Monkey Shoulder Blended Scotch, Scotland	5.25
Haig Club Scotch, Lowland	5.00
Douglas Laing 'Tequila Cask' Single Malt, Scotland	6.50
Douglas Laing 'The Epicurean' Blended, Lowland	5.50

PORTER'S CHOICE

Aberlour A'Bunadh Single Malt, Speyside	10.00
Oban 14yo Single Malt, Western Highland	11.00
Glenmorangie Signet Single Malt, Highland	16.00
Bivrost Arctic Helheim Single Malt, Norway	12.00
Togouchi Japanese Premium Blended, Japan	10.50
Springbank 20yo Single Malt, Campbeltown	19.50
Johnnie Walker Blue Label Blended, Scotland	17.00
Dalmore 15yo Single Malt, Highland	10.00

Aperitif

NoLo

Cognac

	25ml
Courvoisier VS	5.50
Remy Martin VSOP	6.50
Hine Antique XO	13.50

Armagnac

Baron G Legrand Napoleon 10yo	7.50
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Brandy

Barsol Pisco Primero Quebranta	5.30
Barsol Pisco Acholado Selecto	5.80
Jersey Apple Brandy	4.75

Calvados

Chateau du Breuil 20yo Réserve des Seigneurs	7.00
Michel Hubert Calvados Pays d'Auge	7.00

Vermouth

VAULT Meadow White 'Honey & Dandelion'	4.75
VAULT Forest Red 'Nettle & Pine'	4.75

Sparkling

	Bottle
NOUGHTY Organic sparkling Chardonnay ABV 0.0% (Vegan)	25.00

Alcohol-Free Spirits

	25ml
Gin	4.25
Rum	4.25

A number of our Signature & Twisted cocktails can be adapted as an Alcohol Free Alternative.

These are marked with the reference **AFA**

- The Porter -

A discretionary service charge of 10% will be added to your bill with all tips going directly to our staff. If you would like this removed from your bill please don't hesitate to ask.

Platters & Nibbles

Grazing Platters

A selection of charcuterie, cheeses and accompaniments - or - a vibrant mix of plant-based delights; each perfectly paired with fruits, pickles and artisanal breads to provide a Porter's feast for two.

MEAT & CHEESE

22.00

+ selection of charcuterie with toasted sourdough + crackers | smoked applewood cheddar | french brie + blue cheese | grapes | gherkins | pistachios | walnuts
onion chutney | sun blushed tomatoes | olives

VEGAN

22.00

+ toasted sourdough + crackers | smoked tofu | greek cheese hummus | crudités | grapes | gherkins | pistachios | walnuts | sun blushed tomatoes | dried apricots

Olives

Gordal Picante

5.00

Manzanilla Picante

5.00

If you have a food allergy or intolerance, please inform a member of the team before ordering.



Ask a member of our team in store or contact us for future group bookings + private hire

EVENTS@THEPORTERSSTORE.COM

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880110

LATEST

+

UPCOMING

ANTICS

----- IG

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