

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



THE GUESTS NEXT DOOR (AFA + VE AVAILABLE)

14.50

You came for a quiet night in. They came for the afterparty.
Somewhere between their laughter and your third drink, you
joined them. As the old saying goes...

- + vodka | homemade rooibos 'red bush' tea syrup |
homemade cinnamon syrup | lemon | sparkling CBD lemon
balm soda



DELAYED

14.00

Forecast? Low Cloud. Flight Status? DELAYED.
Consider it a rite of passage for island travel; the airport
lounge bar awaits.

- + mezcal | limoncello | blackberry | lime | cloud



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 & petit 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

WELCOME TO JERSEY

14.00

A warm island welcome in a glass - bright, unmistakably local, and just like Jersey, she packs a good punch. Stay a while.

- + Jersey apple brandy | Jersey apple butter | egg white | lime | mint



ROOM WITH A VIEW

14.50

The smug feeling of being presented with the sea view room at check-in... until that Jersey mist rolls in. For fogs sake.

- + vodka | crème de cacao | lemon juice | strawberry purée



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



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



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



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



DIAL '0' FOR DESSERT (AFA + VE AVAILABLE)

14.00

A late-night indulgence worth calling down for. Sweet dreams guaranteed.

- + gin | bourbon | homemade granny smith apple blend | homemade cinnamon syrup | toasted meringue



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

14.00

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



NO SHOW (AFA)

13.00

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



TRIP ADVISOR REVIEW

13.50

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

- + tequila | cointreau | agave | lime | salt rim



HOTEL WHISPERS

13.00

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

- + amaretto | fresh kiwi | lemon | egg white



UPGRADED

13.00

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



THE NIGHTSHIFT

14.00

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



LATE CHECKOUT

12.50

Sometimes the rules have to be bent for the bleary eyed.

- + rum or whiskey | cocoa bitters | angostura



THE BUSMANS HOLIDAY

13.00

When the Porter takes a well-deserved family holiday, only to end up hauling the suitcases and negotiating travel services. Negroni's at the ready...

- + gin | campari | red vermouth | orange



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



OUT OF OFFICE (VEGAN AVAILABLE)

14.00

A strongly worded OOO for those well-deserved breaks from hospitality. "Thanks for your email. I'm currently out of office so please leave a ~~message~~ me alone".

+ butterfly pea flower infused gin | coconut rum | fresh lemon | ginger beer | egg white



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



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



"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			Bottle	175ml			Bottle	175ml
	IL CAGGIO, PINOT GRIGIO		28.00	7.20	VEGA DEL RAYO, TEMPRANILLO		30.00	7.70
	DELLE VENEZIE, ITALY				RIOJA, SPAIN			
	A delicately refreshing dry white wine, pale lemon in colour. On the palate flavours of fresh green apple and citrus are balanced well by aromas of stone fruit.				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.			
ROSE	MÂCON-LUGNY EUGÈNE BLANC, CHARDONNAY		35.00	9.00	DON CRISTOBAL, MALBEC		32.00	8.35
	BURGUNDY, FRANCE				MENDOZA, ARGENTINA			
	Crisp, smooth and elegant, with citrus, apple and pear fruit characters; finishing with a lovely streak of minerality.				An elegant aroma with a perfect conjunction of black fruits and vanilla with a hint of coffee. Well balanced, complete with sweet tannins.			
RED	APELLO, SAUVIGNON BLANC		36.00	9.25	BAGLIO GIBELLINA U PASSIMIENTO		35.00	9.00
	MARLBOROUGH, NEW ZEALAND				SICILY, ITALY (VG)			
	Humming with notes of passionfruit, blackcurrant and fresh herbs. The sweet fruit characters and crisp acidity combine to create a fresh palate with a zesty mineral finish.				This wine comes to life with an authentic Mediterranean fragrance. Bright intense red, characteristic, intense with hint of red berries fruits.			
	ROBERTO SAROTTO GAVI DI GAVI, CORTESE		40.00	-	DA VINCI CHIANTI RESERVA		38.00	-
	PIEDMONT, ITALY				TUSCANY, ITALY			
	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.				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.			
	CHÂTEAU DE LA DEIDIÈRE		35.00	9.00				
	CÔTES DE PROVENCE, FRANCE							
	Made from a blend of Cinsault, Grenache & Syrah. Offers plenty of spice with a creamy texture and a powerful vinous character.							

Sparkling

IL CAGGIO PROSECCO
VENETO, ITALY

30.00 7.00

Bottle 125ml

Small, lively bubbles burst onto the tongue. A smooth, subtle mousse reveals notes of wild apple and pear, finishing clean and refreshingly crisp.

IL CAGGIO PROSECCO ROSÉ
VENETO, ITALY

35.00 8.00

Fresh and fruity, with notes of strawberry and red apple with a delicate fizz.

AYALA Brut Majeur NV
Aÿ, France

65.00 12.00

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.

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.

Laurent Perrier Brut Chardonnay
Pinot Meunier & Pinot Noir, France

100.00

Bottle

A perfect balance between freshness and finesse, the palette is full bodied, complex & creamy. A house favourite.

Laurent Perrier Rosé
Pinot Noir, France

150.00

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.

Dom Perignon ‘Millesime’ Brut Vintage 2013
Chardonnay & Pinot Noir, France

375.00

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.

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.

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
DropWorks Clear Drop, UK	5.50
DropWorks Barrel Drop, UK	5.50
Planteray Original Dark, Caribbean	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
Royal Mash	5.50
Umami	7.50
Bivrost Arctic	5.00
Rekya Icelandic	4.75
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
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
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
Aviation, America	6.00
Four Pillars, Australia	5.75
Citadelle, France	5.50

REST OF WORLD

	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
Ardnamurchan 'Cask Strength 2023' Single Malt, Highland	7.00

PORTER'S CHOICE

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
Suntory Yamazaki Reserve Malt, Japan	10.50

Aperitif

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

Absinthe

La Fée Absinthe Parisienne 68% abv	7.00
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Vermouth

VAULT Meadow White 'Honey & Dandelion'	4.75
VAULT Forest Red 'Nettle & Pine'	4.75
VAULT Coastal *contains molluscs	4.75
VAULT Bitter 'Rosemary & Orange'	4.75

NoLo

Sparkling

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

Alcohol-Free Spirits

	25ml
Gin	4.25
Rum	4.25
VAULT Aperitivo	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.

Grazing Platters & Nibbles

Full Boards

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.