

THE **P**ORT HOUSE LONDON

RESERVA MENU - £42PP

*Tapas are meant to be shared. A table full of small plates, passed around and enjoyed by everyone, turns any meal into a celebration.
Our group menu is crafted so every guest can taste, explore and enjoy- creating moments filled with flavor, laughter, and connection.*

TO START

PAN CON ACEITE DE OLIVA Y BALSÁMICO

Bread with balsamic & olive oil (1, 12)

PLATO DE CHACINERIA

Selection of cured meats (7)

PLATO DE QUESO MANCHEGO

Spanish Manchego Cheese (3, 7)

PIMIENTOS DE PADRON

Fried Padron Peppers with Maldon sea salt

CROQUETAS

Selection of our homemade croquetas (4,7)

FOLLOWED BY

GAMBAS AL AJILLO

Prawns served in a garlic and chilli oil (2)

CALAMARES

Floured strips of squid with aioli (3, 7, 14)

GARBANZOS MORUNOS

Chickpea stew of Mediterranean vegetables (12)

TXISTORRAS (6,7)

Chargrilled Navarran chorizo sausages

PATATAS BRAVAS

Deep fried potato cubes served
with traditional alioli and bravas sauce (3, 12)

FOR DESSERT

CHURROS CON CHOCOLATE

Spanish doughnuts, coated in sugar
served with a warm chocolate dipping sauce (2, 7)

BASQUE COUNTRY CHEESE CAKE

Rich and creamy baked Cheesecake (GLUTEN FREE)

PEQUEÑOS EXTRAS

Add a glass of Cava on arrival (£8.75 pp)

Add a glass of Sherry Fino on arrival (£6.20 pp)

Add with your dessert a glass of Churchills Reserve Ruby Port (£7.80pp)

Our menu is GLUTEN FREE except the bread and our churros.

GLUTEN FREE bread is available upon request.

Vegan or vegetarian halal options are available upon request

For allergens, please speak to our team when booking.

A discretionary optional service charge of 12.5% will be added to your bill

Product Contains: 1.Cereals containing gluten (a.wheat, b.rye, c.barley, d.oats) - 2.Crustaceans - 3.Eggs - 4.Fish - 5.Peanuts - 6.Soybeans - 7.Milk - 8.Nuts (a.walnuts;b.almonds c.pine nuts) - 9.Celery - 10.Mustard - 11.Sesame seeds - 12.Sulphites - 13.Lupin - 14. Molluscs

THE HOUSE LONDON

GRAN RESERVA MENU - £50PP

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TO START

PAN CON ACEITE DE OLIVA Y BALSÁMICO

Bread with balsamic & olive oil (1, 12)

ALMENDRAS Y ACEITUNAS

Roasted salted almonds & marinated olives (8b)

PLATO DE CHACINERIA

Selection of cured meats (7)

PLATO DE QUESO MANCHEGO

Spanish Manchego Cheese (3, 7)

PIMIENTOS DE PADRON

Fried Padron Peppers with Maldon sea salt

CROQUETAS

Selection of our homemade croquetas (4,7)

FOLLOWED BY

GAMBAS AL AJILLO

Prawns served in a garlic and chilli oil (2)

CALAMARES

Floured strips of squid with aioli (3, 7, 14)

ARROZ PORTUGUESE

Rice with chorizo, onions, peppers & a fried egg (3,9)

ESPARRAGOS

Grilled asparagus with alioli (3)

PATATAS BRAVAS

Deep fried potato cubes served
with traditional alioli and bravas sauce (3, 12)

CARRILLADA DE TERNERA

Slow cooked beef cheeks with mashed potato (7, 9, 12)

FOR DESSERT

CHURROS CON CHOCOLATE

Spanish doughnuts, coated in sugar
served with a warm chocolate dipping sauce (2, 7)

BASQUE COUNTRY CHEESE CAKE

Rich and creamy baked Cheesecake (GLUTEN FREE)

PEQUEÑOS EXTRAS

Add a glass of Cava on arrival for £8.75 per person or a glass of Sherry Fino for only £6.20

Add with your dessert a glass of Churchills Reserve Ruby Port for £7.80

Our menu is GLUTEN FREE except the bread and our churros.

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