

# THE PORT HOUSE LONDON

*The holidays are about bringing people closer.  
Our Christmas group menu is designed for sharing –  
festive dishes, rich flavors, and plates made to pass around the table.  
There's something for everyone to enjoy, making each bite part of the celebration.*

## RESERVA MENU - £42PP

### 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)

Chicken thigh cooked with garlic parsley & white wine (12)

#### 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



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## GRAN RESERVA MENU - £50PP

### 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

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