

LET'S MEET AT



Portal restaurant and bar

Reviewed by Sally Todd, associate director, Penrose Financial

Portal, owned by ex-Café du Marché man Antonio Correia, is an oasis on the edge of the City offering many Portuguese delicacies and fine wine. The main restaurant, which includes a discrete open kitchen, is housed within a conservatory where clean lines and modern furniture create an airy and comfortable atmosphere.

The menu offers the discerning diner a delicious selection: amuses-bouches are followed by designer starters, including delicacies such as foie gras garnache with carrot and cumin ice cream. Main courses range from the beautifully tender braised bisero – a cross between black pig and wild boar – to a plentiful choice of fish, including bacalhau (salt cod).

To accompany a strong sweet menu are a wide range of dessert wines and port. There is also a fine-wine menu, with 17 different wines by the glass and the selection of reds tilted towards Antonio's Portuguese heritage. Prices range from under £30 for the more eclectic Euro wines, to some real treats for those with time and money on their hands.

There is a private dining room to seat 16 or less, cleverly housed within the restaurant's wine cellar with glass doors on to the main restaurant for those with big deals to discuss.

Where St John Street, London, EC1M 4EH

Contact 020 7253 6950

How much £30-£40 a head with wine
