

ALL DAY

Cerignola olives

£ 3.5

Sourdough +cultured butter

£ 4.5

Charcuterie Plates

£ 7

Truffle fries + pecorino

£ 5.5

Panisse +sumac Yoghurt

£ 7

Cheese Selection

£ 18

Edamame hummus

£ 10.5

MENU

FROM 12PM TO 3PM & 5.30PM TO 10PM

Cantabrian anchovies

Cristal Bread & onion Confit

£8.5

Mushroom arancini ✓

Sun-dried San Marzano Pesto

£10.5

Endives & walnut salad ✓

Ossau Iraty

£11

Cauliflower Steak ✓

Pine nuts, Epoisses sauce

£19

Steak tartare

Brési & Sourdough

£18

Tartiflette ✓

Raclette & sourdough

£17

Slow cooked beef cheeks

à la Bourguignonne

£24

Mussels Marinière

French fries

£19



Burnt Matcha Cheesecake

Raspberries

£9

Panettone Tiramisù

Mulled-wine Mascarpone

£9

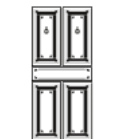
Pistachio ice cream

Olive oil

£4

Ice & sorbet Selection

£3.5 per Scoop



✦ BUBBLES ✦

Prapian Estate "Asolo" Prosecco Superiore Brut NV V

Glera Veneto, Italy

Fruity & Floral prosecco combining tangy green apples and acacia leading to a light, fresh finish.

125ml 750ml

- £28

Feudi di San Gregorio "Dubl" Falanghina Brut Spumante NV V

Falanghina | Campania, Italy

Partnership between Anselme Selosse & Feudi di San Gregorio. Complex, Chalky & dangerously enjoyable.

- £38

Porte Noire "Petite Porte" Blanc de Blancs Grand cru NV

Chardonnay | Avize, Champagne, France

Dry, complex & precise Champagne

£10.8 £62

Porte Noire "Vintage" Blanc de Blancs Grand cru 2010

Chardonnay | Avize, Champagne, France

Beautifully mature, presenting lemon sorbet, frangipane & freshly baked bread, long lasting, complex, elegant.

£19 £119

Rare Champagne "Millésime" Brut 2008

Chardonnay & Pinot Noir | Reims, Champagne, France

Crisp & lazer-like with citrus & tropical fruit lingering on the palate for a complex finish.

£25 £149

Billecart-Salmon Brut Rosé NV

Chardonnay, Pinot Meunier & Pinot Noir | Ay-Champagne, France

A beautiful, elegant rosé, now a benchmark. It is refined and delicate.

£15.8 £96

✦ COCKTAILS ✦

~ SIGNATURE ~

Porte Noire Flower

*Wild hibiscus flower syrup,
Dima Vodka & PN Champagne*

£16.5

Spritz Time!

*Aperol/Campari/Cynar,
Prosecco, soda water*

£12.5

Gin & Tonic

*Ask your sommelier for our
G&T selection*

£13.5 - £15.5

Vesper Martini

*Sipsmith VJOP Gin, Dima Vodka, Lillet
Blanc*

£13.5

Negroni Sbagliato

Bitters, Cocchi Sweet Vermout &, prosecco

£13.5

Perfect Manhattan

Bourbon, dry & sweet Vermouth & Angostura Bitters

£13.5

Twinkle spritz

Dima Vodka, elderflower cordial, prosecco & soda

£13.5

Negroni

Symmetry gin, Campari & Cocchi Sweet Vermouth

£13.5

~ NON-ALCOHOLIC ~

Everleaf Forest & Tonic

Everleaf forest with tonic

£9.5

Blue Lemonade

*Blue curacao syrup, supasawa, soda,
Angostura bitters*

£9.5

Lyre's Spritz

Lyre's Italian Spritz, Apple Juice, soda

£9.5

For any allergen information, please speak to a member of our team. A discretionary 12.5% service charge will be added to your bill.