



## BRUNCH MENU

Porte Noire Mimosa  
*Orange juice PN Champagne*  
£12.5

Bloody Mary  
*Dima's vodka, tomato juice, Mary mix*  
£12.5

Cerignola olives 3.5 ✓  
Sourdough, Umeboshi butter 4.5 ✓  
Chickpeas chips, aioli 7 ✓



Croque madame 12  
Egg Royale  
(single 12 double 14)  
Avocado salsa, charcoal bread 11 ✓  
(add Egg 1.50)

Cheese selection 18 ✓  
Charcuterie plate 7 each  
(ask for daily selection)  
Seabass ceviche, Amarillo leche de tigre 12.5  
Steak tartare, egg yolk, Sourdough 18  
Asparagus, Ossau Iraty, sauce gribiche 14 ✓  
Mussels, chicken velouté, wild garlic 16



Burnt Matcha Cheesecake 9  
Chocolate delice, hazelnut, blood orange 9  
French toast, honey, berries 9  
Pistachio ice cream, olive oil 4  
Ice cream & sorbets 3.5 each



## ✦ BUBBLES ✦



### Prapian Estate "Asolo" Prosecco Superiore Brut NV <sup>V</sup>

*Glera Veneto, Italy*

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

125ml

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750ml

£30

### Feudi di San Gregorio "Dubl" Falanghina Brut Spumante NV <sup>V</sup>

*Falanghina | Campania, Italy*

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

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£38

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

*Chardonnay | Avize, Champagne, France*

Dry, complex & precise Champagne

£12

£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

£199

### Billecart-Salmon Brut Rosé NV

*Chardonnay, Pinot Meunier & Pinot Noir | Aÿ-Champagne, France*

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

£16

£96

## ✦ COCKTAILS ✦

### ~ SIGNATURE ~

#### Porte Noire Flower

*Wild hibiscus flower,  
Dima Vodka & PN Champagne*

£17.5

#### Spiced Espresso Martini

*Cardamom infused vodka,  
Mr Black & coffee*

£16

#### Smoked Calvados Old fashioned

*Dupont VSOP Calvados, Angostura Bitters,  
Apple wood smoked*

£16

#### Spritz Time!

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

£13.5

#### Gin & Tonic

*Ask your sommelier for our  
G&T selection*

£14.5 - £15.5

#### Sours

*Makers Mark Bourbon or Amaretto  
lemon juice, egg white, Angostura bitters*

£14.5

#### Negroni Classic or Sbagliato

*Campari, Cocchi Sweet Vermouth  
Gin or Prosecco*

£14.5

#### Tommy's Burn Margarita

*Del Maguey Vida Mezcal, lime juice, agave syrup*

£14.5

#### Twinkle spritz

*Dima Vodka, elderflower, prosecco & soda*

£14.5

#### Passion Caipirinha

*Yaguara Cachaça, Falernum syrup, lime juice, passion fruit*

£14.5

### ~ NON-ALCOHOLIC ~

#### Everleaf Forest & Tonic

*Everleaf forest with tonic*

£9.5

#### Passion Virgin Mojito

*Falernum syrup, fresh mint, passion fruit,  
soda water*

£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.