

MENU

Cerignola olives 3.5 ✓

Sourdough, Umeboshi butter 4.5 ✓

Chickpeas chips, aioli 7 ✓

Pan Tumaca, crystal bread 7 ✓
(add anchovies £2)



Cheese selection 18 ✓

Charcuterie plate 7 each
(ask for daily selection)

Mushroom arancini, sun dried tomato pesto 10.5 ✓

Crab white meat, charcoal bread, lardo 14.5

Seabass ceviche, Amarillo leche de tigre 12.5

Steak tartare, egg yolk, Sourdough 18

Asparagus, Ossau Iraty, sauce gribiche 14 ✓

Pan fried spring green, capers, ricotta 13 ✓
(add anchovies £2)

Chicken Cordon bleu, lettuce, buckwheat, mustard dressing 19

Mussels, chicken velouté, wild garlic 16

Rump of Lamb, spring green, Jersey royal 28



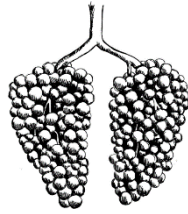
Burnt Matcha Cheesecake 9

Chocolate delice, blood orange 9

Crème Brûlée 9

Pistachio ice cream, olive oil 4

Ice cream & sorbets 3.5 each



✦ 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

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750ml

£30

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.

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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 & laser-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 | Ay-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.