



BRUNCH MENU

Porte Noire Mimosa
£12.5

Bloody Mary
£12.5

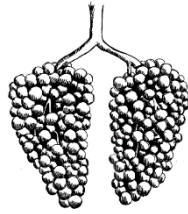
Cerignola olives ✓	£ 4
Sourdough, Caramelised red onion butter ✓	£ 5
Chickpeas chips, aioli ✓	£ 8
Charcuterie plate ✓ (3 different cuts, price per plate)	£ 8



Croque madame	£ 12
Egg Royale	single £12 double £14
Avocado salsa, charcoal bread ✓ (add Egg £1.50)	£ 11
Mushroom on toast, crème fraiche ✓ (add Egg £1.50)	£ 11
Duck liver parfait, grape and port pure, pickle	£ 13
Italian Steak tartare, Sourdough	£ 18.5
Asparagus, gribiche sauce, Ossau-Iraty ✓	£ 16
Cauliflower schnitzel, ras el hanout emulsion ✓	£ 18
Cheese board ✓	£ 19.5



Burnt matcha cheesecake, raspberry coulis	£ 11
French toast, honey, berries	£ 9
Pistachio ice cream, olive oil	£ 4
Porte Noire Affogato, Amaretto	£ 7.5
Sorbets (per scoop)	£ 3.5



KEY BUBBLES KEY



125ml 750ml

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.

- £36

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.

- £42

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

Chardonnay | Avize, Champagne, France

Dry, complex & precise Champagne

£15 £76

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.

£29 £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.

£19 £119

KEY COCKTAILS KEY

All our cocktails are prepared a la minute with premium spirits and ingredients

~ SIGNATURE ~

Porte Noire Flower

*Wild hibiscus flower,
Dima Vodka & PN Champagne*

£17.5

Cocktail of the month

Ask your waiter

£16.5

Spiced Espresso Martini

Cardamom infused vodka,

£16

Spritz Time!

Ask for our spritz selection

£13.5

Gin & Tonic

Ask for our G&T selection

£14.5 - £15.5

Sours

Bourbon or Amaretto

£14.5

Negroni Classic or Sbagliato

£14.5

Tommy's Burn Margarita

£14.5

Twinkle spritz

£14.5

Passion fruit Caipirinha

£14.5

~ NON-ALCOHOLIC ~

Passion Virgin Mojito

Falernum syrup, fresh mint, passion fruit, soda water

£9.5

Lyre's Spritz

Lyre's Italian Spritz with tonic

£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.