



## BRUNCH MENU

Porte Noire Mimosa  
£12.5

Bloody Mary  
£12.5

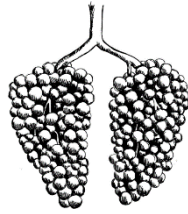
Cerignola olives ✓	£ 4
Sourdough, Caramelised red onion butter ✓	£ 5
Chickpeas chips, aioli ✓	£ 8
Charcuterie plate ✓ (3 different cuts, price per plate)	£ 8



Giant croque madame	£ 17
Eggs Royale, smoked salmon, two poached eggs. Toasted sourdough	£ 18
Avocado salsa, Sourdough ✓ (add Egg £1.50)	£ 13.5
Mushroom on toast, crème fraiche ✓ (add Egg £1.50)	£ 12.5
Duck liver parfait, grape and port pure, pickle	£ 13
Italian Steak tartare, Sourdough	£ 18.5
Roasted Cauliflower Bomb, green tahini, pickled chili ✓	£ 17.5
Chicken Cordon bleu, mustard sauce	£ 22.5
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.

- £42

### 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

£17 £89

### 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.

£24 £139

### 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 £179

### 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.

£26 £132

## 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*

£18

#### Cocktail of the month

*Ask your waiter*

£16.5

#### Melon Margarita

*Prosciutto rim salt,*

£16.5

#### Spritz Time

*Ask for our spritz selection*

£14.5

#### Gin & Tonic

*Ask for our G&T selection*

£14.5 - £15.5

#### Sours

*Bourbon, Fiano 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 fruit Virgin Mojito £9.5

Non alcoholic "Prosecco" £9.5

*Lyre Italian spritz*

Lyre's Spritz £9.5

*Tastes very much like an Aperol spritz*

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