

Mimosa £12.5
Bloody Mary £12.5

WEEKEND MENU

SNACKS

Cerignola olives ✓	£ 4
Sourdough, Caramelised red onion butter ✓	£ 5
Charcuterie plate ✓ (3 different cuts, price per plate)	£ 8
Cheese board ✓	£ 19.5

BRUNCH CLASSICS

Big croque madame	£ 18
Eggs Royale, smoked salmon, poached eggs. toasted sourdough, hollandaise sauce	£ 18
Avocado salsa, sourdough, poached egg ✓	£ 16
Mushroom on toast, crème fraiche, poached egg ✓	£ 15

HANGOVER CURE

Waffle, bacon, fried egg & maple syrup	£ 16
300g sirloin to share, chimichurri sauce	£ 32
Buttermilk fried chicken, sriracha sauce	£ 18
Deep fried Sourdough, whipped burrata, Sundried tomato pesto ✓	£ 16
The Mac & Cheese	£ 14
Triple cooked chips, truffle mayonnaise ✓	£ 8

SWEET TOOTH

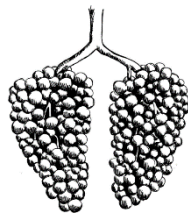
Waffle, Nutella, banana, strawberries	£ 12
Matcha pancake, berries, maple syrup	£ 10.5
Porte Noire Affogato, Amaretto	£ 7.5
Sorbets (per scoop)	£ 3.5

~BRUNCH FORMULA~

£24

- Coffee or Tea
- Glass of Prosecco or mocktail
- Any of the below :

Avocado salsa, sourdough, poached egg ✓
Mushroom on toast, crème fraiche, poached egg ✓
Waffle, bacon, fried egg & maple syrup



✦ BUBBLES ✦



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

✦ COCKTAILS ✦

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

~ GIOVANNI'S COCKTAILS ~

Kinky martini £14.5

*Vodka, passion fruit, champagne
foam*

Machu Picchu £14.5

Pisco, egg white, bitter, falernum

Dark Negroni £14.5

Gin, Campari, Barolo chinato

The Ethereal £14.5

Gin sour, olive oil, basil, salty air

Drunken Panda £14.5

Pandanus leaves, whisky, ginger beer

White Ukrainian £14.5

Coffee, Dima Vodka, Rich foam

~ 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.