



Mimosa £12.5
Bloody Mary £12.5

BRUNCH MENU

SNACKS

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

BRUNCH CLASSICS

Croque madame	£18
Eggs Royale, smoked salmon, poached eggs. toasted sourdough, hollandaise sauce	£18
Avocado salsa, sourdough, poached egg ✓	£16

HANGOVER CURE

Porte Noire beef burger, reblochon, gribiche sauce	£18
Chicken Cordon bleu, baby gem, mustard sauce	£22.5
Mussels, white wine, crème fraiche	£18.5
Slow cooked Cauliflower, green tahini, pickled chili ✓	£17.5
Chickpeas chips, aioli ✓	£8

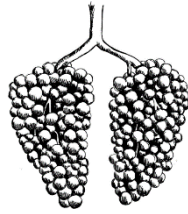
SWEET TOOTH

Tarte tatin, banana ice cream	£11.5
Porte Noire Affogato, Amaretto	£8

~BRUNCH FORMULA~

£24

- Coffee or Tea
- Mimosa or Mocktail
- Any of the below :
Avocado salsa, sourdough, poached egg ✓
Croque madame



KEY BUBBLES KEY



125ml 750ml

- £42

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.

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 2013

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 £18

*Wild hibiscus flower,
Dima Vodka & PN Champagne*

Cocktail of the month £16.5

Ask your waiter

Spiced Espresso Martini £16.5

Cardamon infused Vodka,

~ CLASSICS ~

Kinky martini £14.5

Vodka, passion fruit, champagne foam

Spritz Time £14.5

Ask for our spritz selection

Negroni classic or Sbagliato £14.5

Sours £14.5

Fiano, Bourbon, Amaretto, Pisco

Gin & Tonic £14.5

Tommy's Burn margarita £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.