



*Our menu is comprised of **Mediterranean Tapas style plates** freshly prepared by our **Head Chef EDUARDO** from the **finest seasonal ingredients***

SNACKS

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

PERFECT TO SHARE (OR NOT...)

Argentinian wild King prawns tempura, avocado aioli	£ 18.5
Mini pulled pork burgers, pickled red cabbage, sriracha	£ 16
Truffle and mushroom arancini ✓	£ 12

SEA SIDE

G&T Smoked Salmon tartare, wasabi crème fraiche	£ 17.5
Mussels, white wine, creme fraiche	£ 18.5

BUTCHER'S CORNER

Porte Noire beef burger, reblochon, gribiche sauce	£ 18
Slow cooked beef cheeks, pancetta, red wine jus, mash potato, baby carrots	£ 26
Chicken Cordon bleu, baby gem, mustard sauce	£ 22.5

THE GARDEN

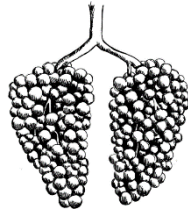
Slow cooked Cauliflower, green tahini, pickled chili ✓	£ 17.5
King oyster mushroom, wild mushrooms, sweet potato foam, sourdough truffled crumble ✓	£ 17.5

SIDES

Chickpeas chips, aioli ✓	£ 8
Green beans, garlic butter, toasted almonds ✓	£ 8

DESSERTS

Tarte tatin, banana ice cream	£ 11.5
Chocolate fondant, Vanilla ice cream	£ 11
Pistachio ice cream, artisanal olive oil from Campania	£ 5
Porte Noire Affogato, Amaretto	£ 9.5



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 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 & lazer-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

~ 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 ~

Spritz Time £14.5

Ask for our spritz selection

Sours £14.5

Bourbon, Fiano or Amaretto

Gin & Tonic £14.5

Tommy's Burn Margarita £14.5

Negroni Classic or Sbagliato £14.5

Kinky martini £14.5

Vodka, passion fruit, champagne foam

~ NON-ALCOHOLIC ~

Passion fruit Virgin Mojito £9.5

Non-alcoholic "Prosecco" £9.5

Virgin aperol Spritz £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.