

*Our menu is comprised of **Mediterranean Tapas style plates** freshly prepared by our **head chef Eduardo** from the **finest seasonal ingredients**.*

## SNACKS

Mixed olives ✓	£ 5
Homemade pickles ✓	£ 5
Sourdough, caramelised onion butter ✓	£ 5
Charcuterie selection (3 different cuts, price per cut)	£ 8
Cheese board ✓	£ 19.5
Slow-cooked oxtail soup	£ 12
Foie gras, toasted brioche	£ 18
Salmon mousse, cress salad, melba toast	£ 12

## SEA SIDE

St James shell, seafood gratin	£ 18.5
King prawns & Crayfish Roll, lobster bisque, confit new potatoes	£ 32
Wild Seabass filet, salsify, carrot & cinnamon purée, Porte Noire Champagne sauce	£ 28

## BUTCHER'S CORNER

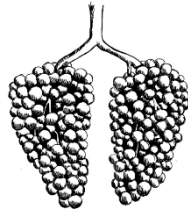
Duck breast, chestnut puree, potato gratin, orange jus	£ 28
Elegant chicken roll, turnips, celeriac purée, glaze honey carrot, thyme jus	£ 24.5
Beef Bubble & Squeak, cabernet sauvignon sauce	£ 24

## THE GARDEN

Wild mushroom risotto, wild garlic ✓	£ 18
Chestnut mash, wild mushroom ✓	£ 18
Walnut, blue cheese, chicory salad, dill dressing ✓	£ 14

## SIDE

Truffle and mushroom arancini ✓	£ 12
Confit new potatoes, shallot vinaigrette	£ 10.5
Tenderstem Broccoli, toasted walnuts	£ 11
Chikpea chips	£ 8



## 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.

- £46

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

*Chardonnay | Avize, Champagne, France*

Dry, complex & precise Champagne

£17 £99

### 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 2013

*Chardonnay & Pinot Noir | Reims, Champagne, France*

Crisp & laser-like with citrus & tropical fruit lingering on the palate for a complex finish.

£36 £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.

£26 £132

## KEY COCKTAILS KEY

### ~SIGNATURE~

#### Porte Noire Flower

*Wild hibiscus flower,  
Dima Vodka & PN Champagne*

£18

#### Cocktail of the month

*Ask your waiter*

£16.5

#### Melon Margarita

*Prosciutto salt rim*

£16.5

#### Spritz Time £14.5

*Ask for our spritz selection*

#### Gin & Tonic

*Ask for our G&T selection*

£14.5 - £15.5

#### Sours £14.5

*Bourbon, Fiano or Amaretto*

Negroni Classic or Sbagliato £14.5

Tommy's Burn Margarita £14.5

#### Twinkle Spritz £14.5

*Dima Vodka, elderflower, prosecco, soda & lemon*

Passion Fruit Caïpirinha £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*