



Our menu is comprised of **Seasonal Mediterranean style plates** freshly prepared by our **head chef Eduardo**.

SNACKS

Mixed olives ✓	£ 5
Sourdough, caramelised onion butter ✓	£ 5
Truffle and mushroom arancini ✓	£ 12
Charcuterie selection (3 different cuts, price per cut)	£ 8
Cheese board ✓	£ 19.5

TO START

Duck, fig and foie gras terrine, sourdough toast	£ 14.5
Slow-cooked oxtail soup	£ 12
Foie gras, toasted brioche (<i>ask for pairing sweet wine</i>)	£ 18
Salmon mousse, cress salad, melba toast	£ 12
Pan fried Scallops, celeriac puree, coppa	£ 25

THE GARDEN

Wild mushroom risotto, wild garlic ✓	£ 18
Walnut, blue cheese, chicory salad, dill dressing ✓	£ 14
Wild mushroom fricassee, egg yolk, pistachio ✓	£ 18

SEA SIDE

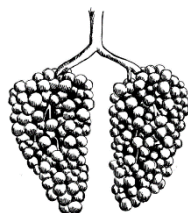
King prawns & Crayfish Roll, lobster bisque, confit new potatoes	£ 32
Wild Seabass filet, salsify, carrot & cinnamon purée, Porte Noire Champagne sauce	£ 28

BUTCHER'S CORNER

Duck breast, chestnut puree, potato gratin, orange jus	£ 28
Chicken Cordon Bleu, rocket, mustard sauce	£ 24.5
Beef Bubble & Squeak, cabernet sauvignon sauce	£ 24

SIDES

Confit new potatoes, shallot vinaigrette	£ 10.5
Tenderstem Broccol, toasted walnuts	£ 11
Chickpea chips	£ 8



✦ BUBBLES ✦



125ml 750ml

Prapian Estate "Asolo" Prosecco Superiore Brut NV ✓

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 ✓

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 2013

Chardonnay | Avize, Champagne, France

Beautifully mature, presenting lemon sorbet, frangipane & freshly baked bread, long lasting, complex, elegant.

£24 £149

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

✦ COCKTAILS ✦

~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

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.