



Valentine's day Menu

5.30PM TO 9.30PM

Candlelight dinner at Porte Noire Kings Cross

£79 pp

Amuse bouche



Smoked salmon Amarillo Leche de Tigre

Fried St Marcellin Honey, winter salad

Beef croquettes Smokey wood sauce



Seabream bok choy, tomato salsa, confit potatoes

Cauliflower steak Fried kale, crispy onion, capers, red peppers romanesco

Chicken Cordon bleu butternut squash, braised baby gem, mustard sauce

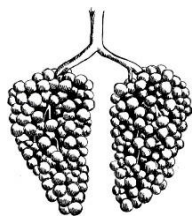


Passion fruit liquor granita



Rhubarb & white chocolate delice

Grapefruit foam Orange sorbet, madeleine, Coconut meringue



— BUBBLES —

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.

125ml 750ml

- £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 | Aÿ-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*

Missionary Martini £16.5

*Vodka, Chambord, pineapple,
strawberry*

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