

Mimosa £12.5  
Bloody Mary £12.5

## BRUNCH MENU

### SNACKS

Mixed olives ✓	£ 5
Homemade pickles	£ 5
Sourdough, caramelized red onion butter ✓	£ 5
Charcuterie plate ✓ (3 different cuts, price per cut)	£ 8
Cheese Board ✓	£ 19.5

### BRUNCH CLASSICS

Croque Madame	£ 18
Eggs Royale, Smoked Salmon, Poached Eggs, English Muffin, Hollandaise sauce	£ 18
Avocado Salsa, Sourdough, Poached Egg ✓	£ 16

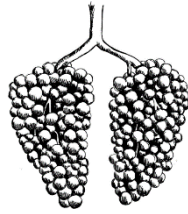
### HANGOVER CURE

Cauliflower steak, red pepper Romanesco sauce ✓	£ 18.5
Beer battered fish tacos, tartare sauce	£ 26
Cordon Bleu, baby gem, mustard sauce	£ 26
Chickpeas chips, aioli ✓	£ 9.5
Confit new potatoes, shallot vinaigrette ✓	£ 9.5
Cavalo Nero, crispy onion ✓	£ 9.5

### ~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*

The 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 £189

### 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.