

*All our dishes are homemade, prepared daily from fresh **seasonal** ingredients by our **head chef Eduardo** and his team.*

### SNACKS

Mixed olives ✓ or Homemade pickles ✓	£5
Sourdough, caramelised onion butter ✓	£5
Charcuterie selection (3 different cuts, price per cut)	£8
Cheese board ✓	£19.5

### TO START

Fried St Marcellin, truffled honey, green leaves	£13
Beef croquettes, smoky wood sauce	£12
Deep fried squid, lime mayonnaise	£16.5
Terrine of the week, cornichons, sourdough toast	£14.5

### THE GARDEN

Butternut squash, risotto, shaved parmesan ✓	£18
Cauliflower steak, red pepper Romanesco sauce ✓	£18.5
Baby gem salad, walnut, goat cheese, candied beetroot ✓	£14.5

### SEA SIDE

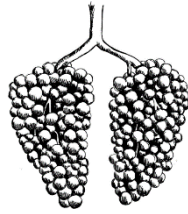
Seared mackerel, chargrilled fennel, curly kale	£28
Beer battered fish tacos, tartare sauce	£22.5

### BUTCHER'S CORNER

Cordon Bleu, baby gem, mustard sauce	£26
Confit duck leg, puy lentils, red wine jus	£28
Hereford short beef ribs, BBQ sauce (800g for 2 to share)	£48

### SIDES

Confit new potatoes, shallot vinaigrette ✓	£9.5
Cavalo Nero, crispy onion ✓	£9.5
Chickpea chips ✓	£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.

- £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

## KEY COCKTAILS KEY

### ~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.