



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

SET LUNCH

2 COURSES 29£ / 3 COURSES 38£

ENTREE

Fried St Marcellin, truffled honey, green leaves
Beef croquettes, smoky wood sauce
King Prawns Tempura, Lime mayonnaise
Terrine of the week, cornichons, sourdough toast

PLAT PRINCIPAL

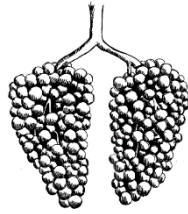
Butternut squash, risotto, shaved parmesan ✓
Cauliflower steak, red pepper Romanesco sauce ✓
Seared mackerel, chargrilled fennel, curly kale
Fennel Salad, spinach, Smoked Salmon, citrus dressing
Cordon Bleu, baby gem, mustard sauce

ADD A SIDE (£9.5)

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

DESSERT

Burnt Matcha cheese cake
Apple, Pear & Rhubarb Crumble
Pistachio ice cream, Olive oil shot
Porte Noire Affogato, Amaretto



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.