



*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
King Prawns Tempura, Lime Mayonnaise	£18.5
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

SEA SIDE

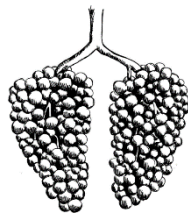
Seared Mackerel, Chargrilled Fennel, Curly Kale	£28
Fennel Salad, Spinach, Smoked Salmon, Citrus Dressing	£17.5

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)	£58

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 ✓

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

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.