



*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

(available weekdays)

ENTREE

Jalapeno arancini, sundried tomato pesto
Roasted Bone Marrow & garlic butter snails, sourdough
Terrine of the Week, Cornichons, Sourdough toast
Asparagus salad, gribiche sauce, parmesan ✓

PLAT PRINCIPAL

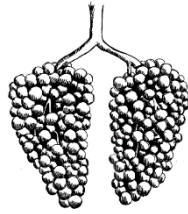
Asparagus Risotto, Shaved Parmesan ✓
Caesar salad, parmesan, anchovies, crouton ✓
Add Chicken / Add Salmon
Hand cut Italian Steak Tartare, Sourdough

ADD A SIDE (£9.5)

Confit New Potatoes, Shallot Vinaigrette ✓
Spring greens, peas, spring onions (served cold) ✓
Chickpea Chips ✓

DESSERT

Peach Zabaglione
Profiteroles with Vanilla & Pistachio ice cream
Pistachio Ice Cream, Olive Oil Shot
Porte Noire Affogato, Amaretto



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

Pet Nat Lia Rosado, Nivarius 2022 ✓

Garnacha | Spain

Crisp and refreshing pink rosé with fragrant aromas of juicy apple, pear, wild strawberry and a touch of floral blossom.

- £52

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.

£29 £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

Gin & Tonic £14.5

Sours £14.5

Bourbon, Fiano or Amaretto

Negroni Classic or Sbagliato £14.5

Tommy's Burn Margarita £14.5

Kinky Martini £14.5

Passion fruit Martini, Prosecco shot

~LOW or NON ALCOHOLIC~

Passion fruit virgin Mojito £9.5

Lyre's Spritz £9.5

Tastes very much like an Aperol spritz

Non-alcoholic "Prosecco" £9.5

Nogroni Sbagliato £9.5

Virgin Bellini £9.5

Peach puree, n/a "prosecco"

Lucky Saint beer (0.5% alcohol)

For any allergen information, please speak to a member of our team. A discretionary 12.5% service charge will be added to your bill.