

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

### SNACKS

Mixed olives ✓ or Crispy spiced Chickpeas ✓	£ 5
Sourdough, Caramelised Onion Butter ✓	£ 5
Charcuterie Selection (3 different cuts, price per cut)	£ 8
Cheese Board ✓	£ 19.5

### TO START

Jalapeno arancini, sundried tomato pesto	£ 12.5
Roasted Bone Marrow & garlic butter snails, sourdough	£ 12.5
Burrata, panzanella, tomato granita	£ 16
Wild King Prawns tempura, avocado aioli	£ 18.5
Terrine of the Week, cornichons, Sourdough toast	£ 16.5

### THE GARDEN

Asparagus Risotto, Shaved Parmesan ✓	£ 18.5
Caesar salad, parmesan, anchovies, crouton ✓	£ 14.5
<i>Add chicken 4.50£ / Add salmon 5£</i>	
Asparagus salad, gribiche sauce, parmesan ✓	£ 16.5

### SEA SIDE

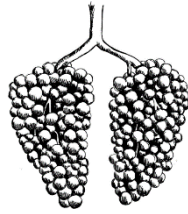
Chargrilled Octopus leg, butternut squash, aubergine caviar, tomato salsa	£ 28.5
Grilled StoneBass, Kale, lemon espuma sauce, pickles	£ 26.5

### BUTCHER'S CORNER

Chicken Cordon Bleu, Baby Gem, Mustard sauce	£ 26
Hand cut Italian Steak Tartare, Sourdough	£ 19.5
Hereford Beef short Ribs, BBQ sauce (for 2 to share)	£ 58

### SIDES

Confit New Potatoes, Shallot Vinaigrette ✓	£ 9.5
Spring greens, peas, spring onions (served cold) ✓	£ 9.5
Our famous Chickpea Chips ✓	£ 9.5



## 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.

### Pet Nat Lia Rosado, Nivarius 2022 V

*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)