

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 meat cuts, price per cut)	£8
Cheese Board ✓	£19.5

## TO START

Jalapeno Arancini, Sundried Tomato Pesto	£12.5
Spicy pulled beef Tacos	£14.5
Burrata, Panzanella ( <i>tomatoes, bread, onions</i> )	£16.5
Wild King Prawns Tempura, Avocado Aioli	£18.5

## THE GARDEN

Asparagus Risotto, Shaved Parmesan ✓	£18.5
Caesar salad, parmesan, anchovies, crouton	£14.5
<i>Add chicken 4.50£</i>	
Courgette gratin (main course or side for 2 to share) ✓	£14.5

## SEA SIDE

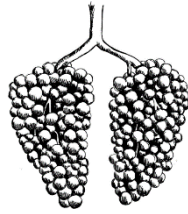
Chargrilled Octopus leg, red wine jus	£28.5
Cod en croute (puff pastry crust), carrot purée	£29

## BUTCHER'S CORNER

Chicken Cordon Bleu, mustard sauce (contains ham)	£26
Hand-cut Italian Steak Tartare, Bone Marrow	£19.5
Hereford Beef Short Ribs, BBQ sauce (for 2 to share)	£58

## SIDES

Confit New Potatoes, Shallot Vinaigrette ✓	£9.5
Green beans, crispy shallots ✓	£9.5
Our famous 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

### 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.

£26 £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.

£29 £179

### 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.

£24 £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*

Nectarine Margarita £16.5

*Peach liquor, Tequila*

### ~CLASSICS~

Spritz Time £14.5

*Ask for our spritz selection*

House Gin & Tonic £14.5

Sours £14.5

*Bourbon, Amaretto, Pisco...*

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) £6

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