

*All our dishes are homemade, prepared daily from fresh **seasonal** ingredients by our **Head Chef Eduardo Bordereau***

SNACKS

Mixed Olives ✓	£ 5
Sourdough, Confit Garlic & Shallot butter	£ 5
Charcuterie Selection (3 different meats, price per meat)	£ 8
Cheese Board ✓	£ 19.5

TO START

Truffle and mushroom Arancini ✓	£ 14.5
Crab meat stuffed Piquillo Peppers, Seafood mayo	£ 19.5
Terrine of the Week, sourdough, cornichons	£ 16.5

THE GARDEN

Wild Mushroom Risotto, shaved Parmesan ✓	£ 19.5
Cauliflower Schnitzel, Butter Beans mayo, capers	£ 17.5

SEA SIDE

Seabream, Nori confit Leeks, red pepper sauce	£ 28.5
Scallops, Celeriac, Cauliflower purée, Coppa	£ 28.5
Seafood Pot Pie with puff pastry	£ 26.5

BUTCHER'S CORNER

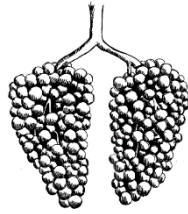
Confit Pork Belly, spiced Apple Purée, mustard sauce	£ 26.5
Chicken Pie, Truffle Mash Potato, Beer Sauce	£ 26
Hereford Short Ribs of Beef, BBQ sauce (for 2 to share)	£ 59

SIDES

Tenderstem Broccoli, Garlic Butter, Crispy Shallots ✓	£ 9
Our famous Chickpea Chips ✓	£ 9

SWEET TOOTH

Matcha Cheesecake, Strawberry Purée	£ 13.5
Sweet Potato, Crème Brulée	£ 12.5
Pistachio Ice Cream, Olive Oil shot	£ 5
Porte Noire Affogato, Amaretto	£ 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, 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.