



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

SNACKS

Mixed Olives ✓ or Spicy Almonds ✓ or Pork Cracklings	£5
Sourdough, Madeira wine and red onion butter	£5
Charcuterie Selection (3 different meat cuts)	£8/16/24
Cheese Board, homemade white wine jelly ✓	£19.5

TO START

Jalapeno & Cheddar Arancini, sundry tomato mayo ✓	£13.5
Red shrimp tartare, stracciatella, tomato emulsion	£24
Mushroom Parfait, Shiitake, grilled bread ✓	£12.5

THE GARDEN

Vegetarian steak tartare (you won't believe it) ✓	£18.5
Pappardelle, slow cooked Shitake Ragu, pumpkin oil ✓	£22.5
Butternut Squash veggie in puff pastry, Chestnut puree ✓	£17.5

SEA SIDE

Tuna Tataki, tomato ponzu, sesame yuzu dressing	£28.5
Sicilian Seafood couscous, tuna & mussel broth	£26

BUTCHER'S CORNER

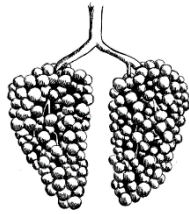
Grilled Iberico Pork Pluma	£38
Confit duck Pie, new potatoes, wine jus (contains pork)	£26
Hereford Beef Short Ribs, BBQ Glaze (for 2 to share)	£62

SIDES

Roast Hispi cabbage, chili garlic, sesame seeds ✓	£9.5
Our famous Chickpea Chips ✓	£9.5

SWEET TOOTH

Burnt Matcha cheesecake	£11.5
Chocolate cremeux, Calabrian olive oil, Maldon sea salt	£9.5
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

Llopart, Corpinnat Rosé Brut 2021 ✓

Garnacha | Spain

Crisp and refreshing, champagne method, elegant & delicate bubbles, delicious.

- £59

Porte Noire "Petite Porte" Blanc de Blancs Grand cru NV

Chardonnay | Avize, Champagne, France

Dry, crisp and citrusy, the perfect aperitif 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

Plum Brandy Sour £16.5

French barrel aged Plum Brandy

~TWIST OF CLASSICS~

Our very own Handcrafted
Martinis £16.5

Dry, Dirty or Nutty

Porte Noire Classic Champagne
Cocktail £16.5

Pisco Sweet & Sour £16.5

Negroni Classic, Sbagliato or Mezcal
£14.5

Rum Old Fashioned £14.5

Kinky Martini £14.5

~LOW and 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

Calm and Collected £9.5

Strawberry, N/A Vermouth Rosso, Lemon

Virgin Bellini £9.5

Peach, N/A "prosecco"

Lucky Saint Beer (0.5% alcohol) £6