

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
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
Burrata on a bed of Mexican tomato Mole ✓	16.5

### SEA SIDE

Tuna Tataki, tomato ponzu, sesame yuzu dressing	36
Sicilian seafood couscous, tuna & mussel broth	28
Whole Lobster tail poached in secret coconut sauce	56

### BUTCHER'S CORNER

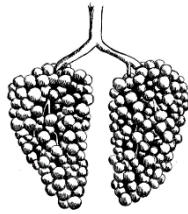
Grilled Iberico Pork Pluma	38
Confit duck Pie, Borlotti beans, wine jus ( <i>contains pork</i> )	26
Hereford Beef Short Ribs, BBQ Glaze (for 2 to share)	62

### SIDES

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

### SWEET TOOTH

Coconut and Thai lime panna cotta	9.5
La Mousse au Chocolat de mamie Blanche	9.5
Porte Noire Affogato, Amaretto	9.5
Pistachio ice cream, Andalusian olive oil	6.5



## BUBBLES



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 Reserva 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

## COCKTAILS

### ~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~

Sesame Martini (*or ask for dry or dirty martini*) £16.5

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

Non-Alcoholic "Prosecco" £9.5

*Tastes very much like an Aperol spritz*

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