



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

## SET LUNCH

2 COURSES £29

(available weekdays)

### ENTREE

Jalapeno and Cheddar Arancini ✓

Mixed Olives & Sourdough, Madeira wine, and red onion butter

Mushroom Parfait, Shiitake, grilled bread ✓

### PLAT PRINCIPAL

Vegetarian steak tartare (you won't believe it's vegetarian) ✓

Pappardelle Shitake Ragu, fermented chili, pumpkin oil ✓

Confit duck Pie, new potatoes, wine jus (contains pork)

### ADD A SIDE (£9.5)

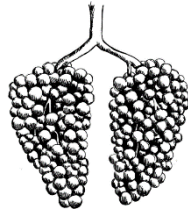
Roast Hispi cabbage, chili garlic, sesame seeds ✓

Our famous Chickpea Chips ✓

### ADD A DESSERT (£9)

La mousse au chocolat de Mamie Blanche

Porte Noire Affogato, Amaretto



## KEY BUBBLES KEY



125ml 750ml

**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.

- £42

**Llopart, Corpinnat Rosé Brut 2021 V**  
*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

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