

*Our desserts and ice creams
are homemade*

SWEET TOOTH

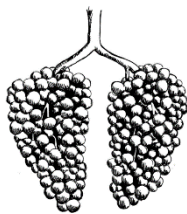
Amalfi lemon & yuzu Tart	9.5
La mousse au Chocolat de mamie Blanche	9.5
Porte Noire Affogato, Amaretto	9.5
Pistachio ice cream, Andalusian olive oil	6.5
Coconut and Thai lime panacotta	9.5

DESSERT WINES 75ML

Sauternes, Lamothe Guignard 2009	17
Passito Fiano 2019 Feudi di San Gregorio	15
Tokaji, Dereszla 5 Puttonyos	12.5
Port, Barros Colheita 2005	10.5
MacVin Jura Rolet (<i>exclusive UK</i>)	12

DIGESTIVES 50ML

PORTE NOIRE Cognac VSOP	16
Macallan Whisky 12yo	19
Grappa Sassicaia oak aged	18
Wild Turkey Longbranch Whiskey	14



COFFEE BY COSTADORO

At Porte Noire, we are proud to bring you the finest Italian coffee, crafted with the blends of Costadoro.

COFFEE BLEND: 70% Arabica, 30% Robusta. The perfect combination of the best high altitude Arabica varieties from central and south America meets the complexity of Indian Robusta coffees.

CHARACTERISTICS: Sweet and delicate on the palate, with citrus and floral notes, bringing flavours of chocolate, hazelnut and honey.

Single Espresso	4.5
Double Espresso	4.5
Macchiato	4.5
Cappuccino	5.5
Latte	5.5
Flat White	5.5