

*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, home smoked butter, Maldon salt	5
Charcuterie Selection (3 different meat cuts)	8/16/24
Cheese Board, homemade white wine jelly ✓	19.5

TO START

Jalapeno & Cheddar Arancini, chilli roulette ✓	13.5
Burrata on a bed of Mexican tomato Mole ✓	16.5
Crab meat in an Andalusian cherry Gazpacho	26

THE GARDEN

Vegetarian steak tartare (you won't believe it) ✓	18.5
Asparagus & greens salad, sauce Gribiche, parmesan ✓	18.5
Pappardelle, slow cooked Shitake Ragu, pumpkin oil ✓	22.5

SEA SIDE

Tuna Tataki, tomato ponzu, sesame yuzu dressing	36
Sicilian seafood couscous, tuna & mussel broth	28
Whole Lobster poached in secret coconut sauce	68

BUTCHER'S CORNER

Grilled Iberico Pork Pluma	38
Confit duck Pie, Borlotti beans, wine jus	26
Veal Tomahawk cordon bleu (for 2 to share, contains pork)	68

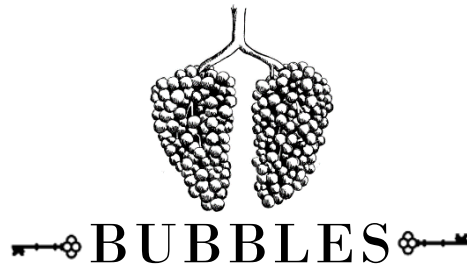
SIDES

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

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

For any allergen information, please speak to a member of our team. A discretionary 12.5% service charge will be added to your bill.



125ml 750ml

- £42

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.

Llopart, Corpinnat Rosé Brut Reserva 2021 V

Garnacha I Spain

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

- £59

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

Chardonnay I Avize, Champagne, France

Dry, crisp and citrusy, the perfect aperitif Champagne

£17 £99

Porte Noire "Vintage" Blanc de Blancs Grand cru 2013

Chardonnay I 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 I 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 I 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