

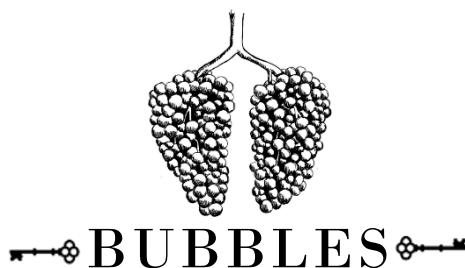
*All our dishes are homemade, prepared daily from fresh **seasonal** ingredients by our **Head Chef Gonzalo***

Mixed Olives ✓ or Spicy Almonds ✓ or Pork Cracklings	4.5
Sourdough, home smoked butter, Maldon salt	5
Homemade snacking Pizza	8.5
Premium Charcuterie Selection (3 different meat cuts)	8/16/24
Cheese Board by Buchanans cheesemonger ✓	19.5
Jalapeno & Cheddar Arancini, chilli roulette ✓	11.5
Burrata on a bed of Mexican tomato Mole ✓	15.5
Honeydew Melon Ajo Blanco, Bottarga	14
Vegetarian steak tartare (you won't believe it) ✓	15
Confit rabbit salad, toasted hazelnut	16.5
Tuna Tataki, tomato ponzu, sesame yuzu dressing	15.5
Beef tartare (Sussex), Tonnato sauce	14
Pappardelle, slow cooked Shitake Ragu, pumpkin oil ✓	19
Sicilian seafood couscous, tuna & mussel broth	22
Whole Lobster poached in secret coconut sauce	68
Grilled Iberico Pork Pluma	15/100g

To Share

Veal Tomahawk cordon bleu 900g	68
Pork Pluma 400g	58
Sicilian seafood couscous for 2	40
Roast Hispi cabbage, chilli garlic, sesame seeds ✓	9.5
Our famous Chickpea Chips ✓	9.5
Raspberry tart, meringue shards	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
Freshly made classic Tiramisu	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.

- £66

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 2014

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.

£36 £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 £18.5

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