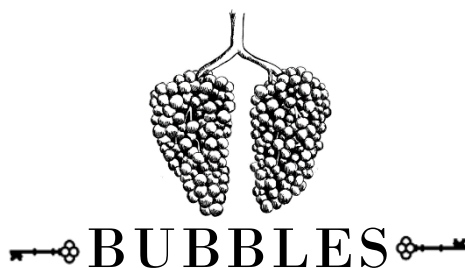


All our dishes are homemade, prepared daily from fresh **seasonal** ingredients by our **Head Chef Gonzalo**

Mixed Olives ✓ or Spicy Almonds ✓ or Pork Cracklings	4.5
Sourdough, Harissa butter	5
Homemade snacking Pizza	8.5
Premium Charcuterie Selection (3 different meat cuts)	8/16/24
Cheese Board by Buchanan's cheesemonger ✓	19.5
Cacio e Pepe Arancini, miso mayo ✓	11.5
Burrata, roasted butternut squash hummus, crispy kale ✓	15.5
Hand dived Scallops, cauliflower purée, black truffle	14.5
Warm vegetable garden ✓	15
Tuna Tataki, tomato ponzu, sesame yuzu dressing	15.5
Beef tartare (<i>Sussex</i>), Tonnato sauce	14
Pappardelle, foraged mushrooms, Doenjang ✓	19
Black Cod, Miso marinated, lime, Cime di Rapa	32
Whole Lobster poached in secret coconut sauce	68
Grilled Iberico Pork Pluma (min 200g)	15/100g
Slow cooked Beef Bourguignon pie	48
To Share	
Veal Tomahawk cordon bleu 900g (<i>contains pork</i>)	68
Short ribs Korean BBQ sauce for 2/3	59
Sicilian seafood couscous for 2	40
Sides	
Roast Hispi cabbage, chilli garlic, sesame seeds ✓	9.5
Our famous Chickpea Chips ✓	9.5
Tenderstem Broccoli ✓	10



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.

- £66

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 2014

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.

£36 £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 £18.5

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~

Paper Plane (Bourbon, aperol, sweet vermouth, lemon) £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