



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

SET LUNCH

2 COURSES £24

(available weekdays)

ENTREE

Tuna Tatarre, whipped Feta, caviar d'aubergine

Mushroom & truffle Arancini, miso mayo ✓

Porchetta, Pear and Mustard sauce

PLAT PRINCIPAL

Slow cooked beef Bourguignon pie

Pappardelle, foraged mushrooms, Doenjang ✓

King Prawn, Fregol, Lobster bisque

ADD A SIDE (£9.5)

Roast Hispi cabbage, chili garlic, sesame seeds ✓

Our famous Chickpea Chips ✓

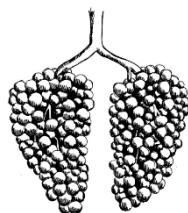
Tenderstem Broccoli ✓

ADD A DESSERT (£9)

La mousse au chocolat de Mamie Blanche

Freshly made Baileys Tiramisu

Porte Noire Affogato, Amaretto



✦ BUBBLES ✦



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 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 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.

£36 £199

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

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

Tastes very much like an Aperol spritz

Non-Alcoholic "Prosecco" £9.5

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