



*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

Premium Charcuterie Selection (3 different meat cuts) 8/16/24

Cheese Board by Buchanan's cheesemonger ✓ 19.5

Mushroom and truffle Arancini, miso mayo ✓ 13.5

Fried snails, garlic and herbs sauce 14.5

Hand dived Scallops, cauliflower puree, Porcini butter 15

Foie Gras or not 12.5

Tuna Tartare, whipped feta, aubergine caviar 15.5

Porchetta, Pear jelly and mustard sauce 13.5

Winter leaves, Gorgonzola & Walnut salad 12

Pappardelle, foraged mushrooms, Doenjang ✓ 19

Black Cod, Miso marinated, lime, tenderstem broccoli 32

Whole Lobster poached in secret coconut sauce 68

Grilled Iberico Pork Pluma (min 200g) 15/100g

Slow cooked Beef Bourguignon pie 26

King prawns, Fregola, lobster bisque 26

To Share

Veal Tomahawk cordon bleu 900g (*contains pork*) 68

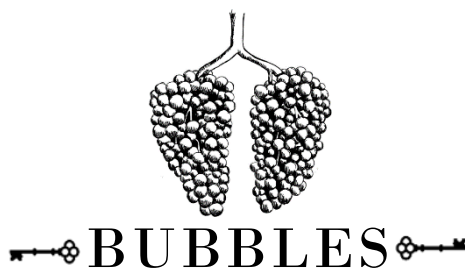
Short ribs Korean BBQ sauce (for 2) 66

Sides

Roast Hispi cabbage, chilli garlic, sesame seeds ✓ 9.5

Our famous Chickpea Chips ✓ 9.5

Tenderstem Broccoli, crispy onions ✓ 9.5



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