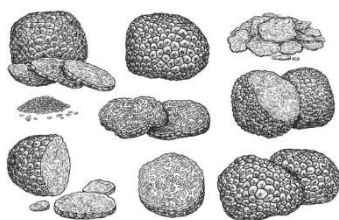


*This menu has been created by our **Head Chef, Gonzalo.***

All dishes are homemade and prepared with the finest fresh ingredients.



TRUFFLE DINNER

£89 PER PERSON

APPETISER

Savarin of polenta, egg yolk, Comte fondue, white truffle

STARTER

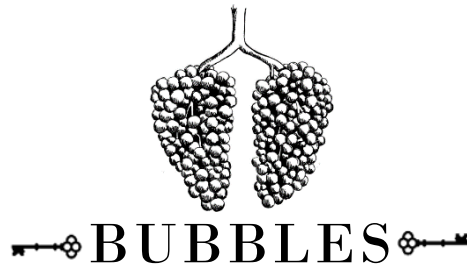
Risotto, porcini, chevre, white truffle

MAIN

Veal cheek, milk sauce, chestnut and Grappa puree, Black winter perigord truffle

DESSERT

Bouquet: *Traditional Piedmontese custard dessert*



125ml 750ml

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.

- £42

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

£17 £99

Chardonnay I Avize, Champagne, France
Dry, crisp and citrusy, the perfect aperitif Champagne

Porte Noire "Vintage" Blanc de Blancs Grand cru 2014

£26 £149

Chardonnay I Avize, Champagne, France
Beautifully mature, presenting lemon sorbet, frangipane & freshly baked bread, long-lasting, complex, elegant.

Rare Champagne "Millésime" Brut 2013

£36 £179

Chardonnay & Pinot Noir I Reims, Champagne, France
Crisp & laser-like with citrus & tropical fruit lingering on the palate for a complex finish.

Billecart-Salmon Brut Rosé NV

£24 £132

Chardonnay, Pinot Meunier & Pinot Noir I Ay-Champagne, France
A beautiful, elegant rosé, now a benchmark. It is refined and delicate.

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