

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

Fried snails, garlic and herbs sauce 18
Foie Gras or not 15
Tuna Tataki, tomato ponzu, salmon caviar 22
Hand-dived scallop, cauliflower puree, porcini butter 22.5

Black Cod, Miso marinated, lime, tenderstem broccoli 36
Whole Lobster poached in secret coconut sauce 68
Venison Wellington, dauphinois, truffle jus 38
Celeriac pithivier, with umami bomb [✓] 32

To Share

Veal Tomahawk cordon bleu 900g (*contains pork*) 68
Short ribs Korean BBQ sauce (for 2) 66

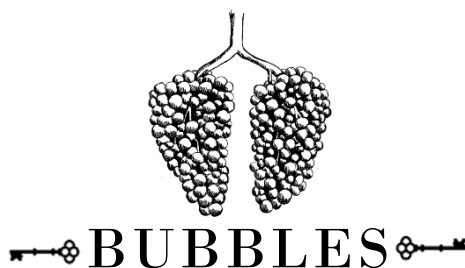
Sides

Roast Hispi cabbage, chilli garlic, sesame seeds [✓] 9.5
Our famous Chickpea Chips [✓] 9.5
Tenderstem Broccoli, crispy onions [✓] 9.5

Dessert

Chocolate and chilli tart with hazelnut soil 12
Panettone with zabaione 12

For any allergen information, please speak to a member of our team. A discretionary 13.5% service charge will be added to your bill.



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

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~

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