

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

## SET LUNCH

2 COURSES £24

(available weekdays)

## ENTREE

Coppa Piacentina, sourdough bread

Nduja and mozzarella Arancini, dry tomato mayo (*contains pork*)

Winter leaves, Gorgonzola & Walnut salad ✓

## PLAT PRINCIPAL

Pulled beef muffin, red wine gravy, watercress

Chicken, peanuts & Satay curry, couscous ( suppl. £4 )

Saffron risotto Milanese, with red chicory & liquorice ✓

Tuna Tartare, whipped Feta, aubergine caviar (suppl. £5)

## ADD A SIDE (£9.5)

Roast Hispi cabbage, chilli garlic, sesame seeds ✓

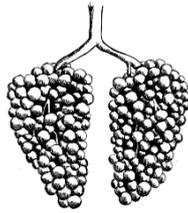
Our famous Chickpea Chips ✓

Cavolo nero, crispy onions ✓

## ADD A DESSERT (£9)

Freshly made Baileys Tiramisu

Porte Noire Affogato, Amaretto



## BUBBLES



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 | 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~

Naked & Famous £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*

CosNopolitan £9.5

*n/a Rum, n/a triple sec, lime juice, cranberry juice*

Virgin Bellini £9.5

*Peach, N/A "prosecco"*

Lucky Saint Beer (0.5% alcohol) £6