

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

Mixed Olives ✓ or Spicy Almonds ✓ 4.5

Sourdough, Porcini butter ✓ 5.5

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

Cheese Board by Buchanan's cheesemonger ✓ 19.5

Nduja and mozzarella Arancini, dry tomato mayo 11.5

Foie Gras or not 12.5

Tuna Tartare, whipped feta, aubergine caviar 15.5

Winter leaves, Gorgonzola & Walnut salad ✓ 12

Saffron risotto Milanese, with red chicory & liquorice ✓ 23

Confit Cod, Green Thai chilli sauce, roasted leeks 35

Whole Lobster poached in secret coconut sauce 68

Grilled Iberico Pork Pluma (min 200g) 16/100g

Chicken, peanuts & Satay curry, couscous 26

To Share

Veal Tomahawk cordon bleu 900g (*contains pork*) 69

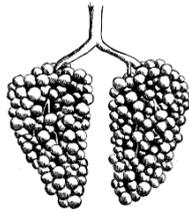
Short ribs Korean BBQ sauce (for 2) 69

Sides

Roast Hispi cabbage, chilli garlic, sesame seeds ✓ 9.5

Our famous Chickpea Chips ✓ 9.5

Cavolo nero, crispy onions ✓ 9.5



KEY BUBBLES KEY



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

KEY COCKTAILS KEY

~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