



*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

Merguez and mozzarella Arancini, sun-dried tomato mayo

Baby Gem Lettuce, furikake Caesar dressing

### PLAT PRINCIPAL

Pulled beef muffin, red wine gravy, watercress

Butter Chicken brique pastry crunchy pie (suppl. £4)

Red lentil Dahl, glazed roasted baby carrots, caraway ✓

Tuna Tartare, Tomato ponzu, toasted sesame seeds (suppl. £2)

### ADD A SIDE (£9.5)

Our famous Chickpea Chips ✓

Sprouting broccoli, chilli and garlic ✓

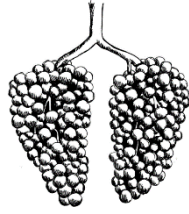
Heirloom and pickled tomato salad ✓

### ADD A DESSERT (£9)

Freshly made Baileys Tiramisu

Porte Noire Affogato, Amaretto

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



## ✦ BUBBLES ✦



### 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.

125ml	750ml
-	£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 £17.5

*French barrel aged Plum Brandy*

### ~TWIST OF CLASSICS~

Naked & Famous £16.5

Porte Noire Classic Champagne  
Cocktail £17.5

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

*Tastes very much like an Aperol spritz*

Non-Alcoholic "Prosecco" £9.5

CosNopolitan £9.5

Virgin Bellini £9.5

Lucky Saint Beer (0.5% alcohol) £6

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

*Peach, N/A "prosecco"*