

All our dishes are homemade, prepared daily from fresh *seasonal* ingredients by our **head chef Eduardo** and his team.

## SET LUNCH

2 COURSES £29 / 3 COURSES £38

(available weekdays)

## ENTREE

Jalapeno arancini, sundried tomato pesto  
Burrata, Panzanella (*tomatoes, bread, onions*)  
Wild King Prawns Tempura, Avocado Aioli

## PLAT PRINCIPAL

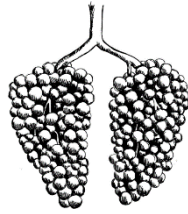
Asparagus Risotto, Shaved Parmesan ✓  
Caesar salad, parmesan, anchovies, crouton  
Hand-cut Italian Steak Tartare, Bone Marrow

## ADD A SIDE (£9.5)

Confit New Potatoes, Shallot Vinaigrette ✓  
Courgette gratin ✓  
Chickpea Chips ✓

## DESSERT

Profiteroles with Vanilla & Pistachio Ice Cream  
Pistachio Ice Cream, Olive Oil Shot  
Porte Noire Affogato, Amaretto



## KEY BUBBLES KEY



125ml 750ml

- £42

### 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.

### Pet Nat Lia Rosado, Nivarius 2022 V

*Garnacha | Spain*

Crisp and refreshing pink rosé with fragrant aromas of juicy apple, pear, wild strawberry and a touch of floral blossom.

- £52

### Porte Noire "Petite Porte" Blanc de Blancs Grand cru NV

*Chardonnay | Avize, Champagne, France*

Dry, complex & precise Champagne

£17 £99

### Porte Noire "Vintage" Blanc de Blancs Grand cru 2013

*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.

£29 £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

*Wild hibiscus flower, Dima Vodka, PN Champagne*

Cocktail of the month £16.5

*Ask your waiter/ess*

Nectarine Margarita £16.5

*Peach liquor, Tequila*

### ~CLASSICS~

Spritz Time £14.5

*Ask for our spritz selection*

House Gin & Tonic £14.5

Sours £14.5

*Bourbon, Amaretto, Pisco...*

Negroni Classic or Sbagliato £14.5

Tommy's Burn Margarita £14.5

Kinky Martini £14.5

*Passion fruit Martini, Prosecco shot*

### ~LOW or 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

Nogroni Sbagliato £9.5

Virgin Bellini £9.5

*Peach puree, n/a "prosecco"*

Lucky Saint beer (0.5% alcohol) £6

For any allergen information, please speak to a member of our team. A discretionary 12.5% service charge will be added to your bill.