

*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

Truffle and Mushroom Arancini ✓

Terrine of the week, Sourdough & Cornichons

PLAT PRINCIPAL

Cauliflower Schnitzel, Butter Beans mayonnaise, capers ✓

Seafood Pot Pie with Puff Pastry

Confit Pork Belly, Spiced Apple Purée, Mustard sauce

ADD A SIDE (£9.5)

Tenderstem Broccoli. Garlic butter, crispy shallots ✓

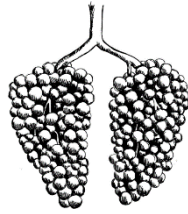
Our famous Chickpea Chips ✓

DESSERT

Matcha Cheesecake, Strawberry Purée

Pistachio Ice Cream, Olive Oil Shot

Porte Noire Affogato, Amaretto



KEY BUBBLES KEY



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

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

Nectarine Margarita £16.5

Peach, 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