



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

SNACKS

Mixed Olives ✓	£5
Sourdough, confit garlic & shallots butter	£5
Charcuterie Selection (3 different meat cuts, price per cut)	£8
Cheese Board ✓	£19.5

TO START

Truffle & mushroom Arancini, truffle mayo	£14.5
Devonshire Hand dived Scallops, Bresaola crisps	£19.5
Mushroom Parfait, Shitake, grilled bread	£15.5

THE GARDEN

Butternut Squash mix in puff pastry , Chestnut puree	£17.5
Tartiflette (reblochon) (<i>contains Pancetta/pork</i>)	£24.5
Wild mushroom Risotto, cured egg yolk, Parmesan	£19.5

SEA SIDE

Stuffed Calamari, sun-dried tomato Tahini (<i>contains pork</i>)	£28.5
Miso Black Cod, celeriac, confit carrot, sauce Meuniere	£28.5

BUTCHER'S CORNER

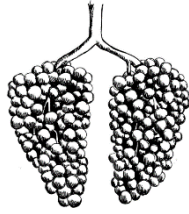
Shropshire Duck breast, chestnut puree, Pinot Noir jus	£28.5
Festive Poultry Pie, Truffle mash potato, Port jus	£26.5
Hereford Beef Short Ribs, BBQ Glaze (for 2 to share)	£59

SIDES

Cavalo Nero, burnt butter, crispy shallots	£9.5
Roasted garlic & herbs Butternut Squash, toasted Walnuts	£9.5
Our famous Chickpea Chips ✓	£9.5

SWEET TOOTH

Coffee Cake, Burnt Butter Ice Cream	£13.5
Chocolate cremeux, Calabrian olive oil, Maldon sea salt	£9.5
Porte Noire Affogato, Amaretto	£9.5



BUBBLES



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

Llopert, Corpinnat Rosé Brut 2021 ✓

Garnacha | Spain

Crisp and refreshing, lively profile with bright fruit flavors and delicate bubbles.

- £59

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

COCKTAILS

~SIGNATURE~

Porte Noire Flower £18

Wild hibiscus flower, Dima Vodka, PN Champagne

Cocktail of the Month £16.5

Ask your waiter

Plum Brandy Sour £16.5

Aged Plum Brandy base

~TWIST OF CLASSICS~

Our very own Handcrafted
Martinis £16.5

Ask for our spirits of Vodka and Gin selection

PN Classic Champagne Cocktail
£16.5

Pumpkin Spiced Espresso Martini
£16.5

Negroni Classic or Sbagliato £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

Calm and Collected £9.5

Strawberry, N/A Vermouth Rosso, Lemon

Virgin Bellini £9.5

Peach, N/A "prosecco"

Lucky Saint Beer (0.5% alcohol) £6