

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

SET LUNCH

2 COURSES £29

(available weekdays)

ENTREE

Truffle and mushroom Arancini ✓
Mixed Olives & Sourdough, confit garlic & shallots butter
Mix and match charcuterie & cheese board

PLAT PRINCIPAL

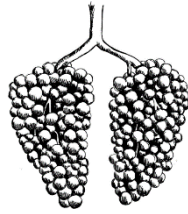
Miso Black Cod, celeriac, confit carrot, sauce Meuniere
Wild mushroom Risotto, cured egg yolk, Parmesan
Festive Poultry Pie, Truffle mash potato, Pinot Noir jus

ADD A SIDE (£9)

Cavalo Nero, burnt butter, crispy shallots
Roasted Butternut Squash, toasted Walnuts
Our famous Chickpea Chips ✓

ADD A DESSERT (£9)

Velvety chocolate cremeux, Calabrian olive oil, Maldon sea salt
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

Llopart, 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 & laze-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

Plum Brandy Sour £16.5

Aged Plum Brandy, Lemon and Sweet

~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

N/A Vermouth Rosso, Lemon

Virgin Bellini £9.5

Peach, N/A "prosecco"

Lucky Saint Beer (0.5% alcohol) £6