



*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

Jalapeno and Cheddar Arancini ✓

Mixed Olives & Sourdough, confit garlic & shallots butter

Mushroom Parfait, Shiitake, grilled bread ✓

PLAT PRINCIPAL

Vegetarian steak tartare (you won't believe it's vegetarian) ✓

Pappardelle Shitake Ragu, fermented chili, pumpkin oil ✓

Confit duck Pie, new potatoes, wine jus (contains pork)

ADD A SIDE (£9.5)

Roast Hispi cabbage, chili garlic, sesame seeds ✓

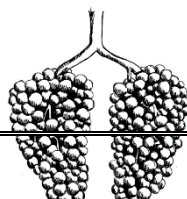
Our famous Chickpea Chips ✓

ADD A DESSERT (£9)

Velvety chocolate cremeux, Calabrian olive oil, Maldon sea salt

Porte Noire Affogato, Amaretto

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



✦ BUBBLES ✦

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.

125ml  700ml 
 £12

Llopart, Corpinnat Rosé Brut 2021 V
Garnacha | Spain
 Crisp and refreshing, champagne method, elegant & delicate bubbles, delicious.

- £59

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 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

French barrel aged Plum Brandy

~TWIST OF CLASSICS~

**Our very own Handcrafted
 Martinis £16.5**

Dry, Dirty or Nutty

**Porte Noire Classic Champagne
 Cocktail £16.5**

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

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