



ESTD. 2021

# PORTERS

STEAKHOUSE

## NIBBLES & STARTERS

---

BREADS FOR DIPPING **£4**  
ciabatta, balsamic & whipped garlic butter  
(add cheese £2) (v/gf upon request)

DRY-AGED BEEF CROQUETTES **£7**  
pulled dry-aged beef with a horseradish  
mayo

FISHCAKES **£7**  
crispy fishcakes with homemade tartare  
sauce

CHARCOAL ARANCINI **£7**  
charcoal cheddar risotto balls with a truffle  
mayo (v)

BBQ BRISKET BRUSCHETTA **£8**  
braised & smoked brisket on toasted  
sourdough (gf upon request)

GLAZED PIG CHEEKS **£10**  
with crispy black pudding potato rosti,  
apple caramel & bacon crumb

MUSHROOM SOUP **£8**  
with black garlic mushrooms, thyme cream  
& sourdough (ve)(gf upon request)

BEEF TARTARE **£10**  
with english mustard mayo, cured egg  
yolk, capers, gherkins & shoestring  
potatoes (gf)

OYSTERS **£12**  
three fresh oysters served in the shell with  
tobasco, lemongrass, coriander & lime  
dressing (gf)

## MAINS

---

FISH OF THE DAY **£20**  
locally sourced (please ask your server for  
today's catch) with crushed new  
potatoes, grilled tenderstem & crab  
bisque cream (gf)

ROASTED PESTO GNOCCHI **£18**  
with lentil bolognaise, rocket & vegetarian  
parmesan (ve)

PORTERS SALAD **£8**  
mixed leaves, goats cheese, sundried  
tomatoes, red onion, cucumber,  
parmesan, pesto & balsamic dressing  
(v) (ve upon request) (gf)  
add chicken breast £7 (gf)  
add flat iron £10 (gf)  
add halloumi £5 (gf) (v)

## BURGERS

---

all served with fries & salad (gf upon request)

PORTERS **£22**  
2 x 7oz dry-aged beef patties, bacon,  
monterey jack, cheese sauce, baconaise  
& a beer battered onion ring in a brioche  
bun

DRY AGED BEEF **£16**  
7oz dry-aged beef patty, smoked brisket,  
truffle mayo, gherkin & monterey jack in a  
brioche bun

CHICKEN **£16**  
buttermilk crispy chicken breast, BBQ  
mayo, shredded lettuce & monterey jack  
in a brioche bun

PLANT **£14**  
vegan patty, vegan smoked applewood  
cheddar, lyonnaise onion & salsa (ve)

## FRESH CUT STEAKS

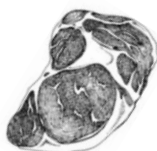
---

all served with hand cut chips, salad & peppercorn sauce (gf)

**FILLET 8OZ £39**  
a lean & tender cut of beef, taken from the tenderloin situated on the lower back of the cow, recommended medium rare



**RIB EYE 12OZ £34**  
a tasty & flavourful cut with just the right amount of fat, recommended medium to allow fat to render



**SIRLOIN 12OZ £29**  
this steak has a rich meaty flavour & slightly chewy texture owing to the cut's high muscle content, recommended medium rare



**RUMP 10OZ £21**  
comprised of three different muscles, a very versatile cut which can be enjoyed at any cook temperature



## SIDES

---

HAND CUT CHIPS (ve/gf)	£4
TRUFFLE PARMESAN FRIES (gf)	£5
GARLIC MUSHROOMS (v/gf)	£6
SEASONAL GREENS (v/gf)	£5
SMOKED BRISKET (gf)	£7
MACARONI THREE CHEESE (v)	£8
BEEF FAT ROASTED NEW POTS (gf)	£6
HERB CRUSTED CHILLI PRAWNS	£7

## SAUCES

---

BEARNAISE (v/gf)	£3
PEPPERCORN (gf)	£4
BLUE CHEESE (v/gf)	£4
AGED BEEF RED WINE JUS (gf)	£4
DIANE (gf)	£4

## TOMAHAWK

---

**32OZ TOMAHAWK STEAK £85**

for two people – french trimmed, locally sourced hampshire beef, served with hand cut chips, a side of your choice & two sauces of your choice. (gf)



## BEEF SHORT RIB

---



for two people - 24-hour braised and applewood smoked new forest beef short ribs, with cajun fries, macaroni three cheese, coleslaw & house salad. (gf upon request)

**£70**

---

(ve) vegan (v) vegetarian (gf) gluten free

please let your server know of any allergies or dietary requirements. please be aware that due to shared cooking areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone & shell fragments.

oyster disclaimer: consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.