



ESTD. 2021

PORTERS

STEAKHOUSE

NIBBLES & STARTERS

BREADS £4

Beef fat brioche, garlic & rosemary focaccia served with whipped burnt butter & tomato balsamic oil
Add olives £3 (ve & gf upon request)

DRY-AGED BEEF CROQUETTES £8

Pulled dry-aged beef, horseradish mayonnaise

CRISPY FISHCAKES £7

Cod, smoked haddock & parsley fishcakes, house made tartare sauce

QUICHE £7

Sundried tomato and smoked cheddar cheese with tomato salad (v)

CHICKEN TERRINE £9

Carrot and cardamon puree, pickled carrots and seed crumble (gf)

SCOTCH EGG £9

Pork sausage with English mustard mayonnaise

SOUP OF THE DAY £6

Ask your server for today's flavour, served with sourdough (ve & gf upon request)

SEARED SCALLOPS £14

Caramelised cauliflower puree, sweet pickled apples, dill, hazelnuts

MAINS

FISH OF THE DAY £20

Please ask your server for today's catch, crushed new potatoes, spring greens, vermouth & dill sauce (gf)

GNOCCHI £14

Lentil bolognaise, pesto, rocket & parmesan (ve)

CHICKEN £20

Roasted half chicken, chicken fat roast potatoes, creamed cabbage & bacon, roast chicken sauce (gf)

PORTERS SALAD £10

Mixed leaves, goats cheese, sundried tomatoes, red onion, cucumber, parmesan, pesto & balsamic dressing (v)(ve upon request)(gf)

Add quarter chicken (gf) £7

Add 8oz Rump (gf) £15

Add halloumi (gf)(v) £5

BURGERS

All served with a brioche bun, fries & salad (gf upon request)

PORTERS £22

2 x 7oz dry-aged beef patties, bacon, Monterey Jack, cheese sauce, baconaise, beer battered onion ring

SMOKED BRISKET £16

Smoked brisket, 7oz dry-aged beef patty, Monterey Jack, gherkin, truffle oil, mayonnaise

PLANT £14

Mixed vegetable & mushroom patty, smoked applewood cheddar, lyonnaise onion, tomato salsa (ve)



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STEAKHOUSE

FRESH CUT STEAKS

All served with side salad (gf) and your choice of chips, truffle parmesan fries or beef fat new potatoes

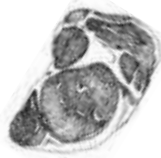
FILLET 8OZ **£39**

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



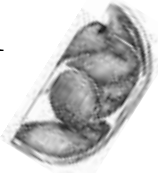
SIRLOIN 12OZ **£29**

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



SAUCES

BEARNAISE (V/GF) **£3**

PEPPERCORN (GF) **£4**

BLUE CHEESE (V/GF) **£4**

AGED BEEF RED WINE JUS (GF) **£4**

SIDES

HAND CUT CHIPS **£4**

TRUFFLE PARMESAN FRIES **£5**

GARLIC MUSHROOMS **£6**

SEASONAL VEGETABLES **£5**

SMOKED BRISKET **£7**

MACARONI THREE CHEESE **£8**

BEEF FAT NEW POTATOES **£6**

BEER BATTERED CHILLI PRAWNS **£7**

DRY AGED CUTS



We locally source high quality grass-fed beef, which we then dry-age in house in our Himalayan rock-salt ageing room for 30-60 days.

During the dry-ageing process, moisture is drawn out of the beef and redistributed through the beef creating a dense beef flavour with nutty and rich notes; whilst breaking down natural enzymes making the beef incredibly tender

Please ask your server for today's cuts

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

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