

## NIBBLES & STARTERS

## MAINS

### BREADS £5

Beef fat brioche and soda bread served with burnt butter & tomato oil and balsamic  
Add olives £3 (ve & gf upon request)

### BEEF CROQUETTES £8

beef, horseradish mayonnaise

### CRISPY FISHCAKE £8

Cod, smoked haddock & parsley fishcake, tartare sauce and pickled cucumber salad

### TIGER PRAWNS £8

Beer battered siracha prawns, salad

### STEAK TARTARE £8

Chive emulsion, pickled shallot, nasturtium, crouton (gf upon request)

### SCOTCH EGG £8

Black pudding with pickled walnut ketchup

### SOUP OF THE DAY £6

Ask your server for today's flavour

### BEETROOT TARTARE £8

Horseradish, cured egg yolk, nasturtium, croutons (v, ve upon request)

### SOLE £20

Red wine, chicken mouse, crushed potatoes, baby onions, mushrooms, bacon (gf)

### GNOCCHI £15

Lentil bolognaise, pesto, rocket & parmesan (ve)

### CHICKEN £20

Chicken thigh, pomme anna, hen of the woods, madeira sauce (gf)

### PORTERS SALAD £10

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

Add chicken thigh (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 £18

7oz dry-aged beef patty, bacon, Monterey Jack, cheese sauce, baconaise, beer battered onion ring  
Add extra patty for £6

### PLANT £14

Vegan patty, smoked applewood cheddar, lyonnaise onion, tomato salsa (ve)

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. 10% discretionary service charge is added to each bill.

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



ESTD. 2021

# PORTERS

STEAKHOUSE

## FRESH CUT STEAKS

All served with grilled tomato, onion ring, choice of triple cooked chips or truffle parmesan fries

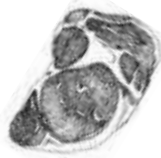
### FILLET 8OZ **£45**

A lean & tender cut of beef, taken from the tenderloin situated on the lower back of the cow, recommended medium rare



### RIB EYE 12OZ **£40**

A tasty & flavourful cut with just the right amount of fat, recommended medium to allow fat to render



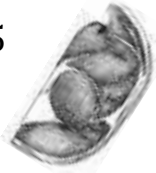
### SIRLOIN 12OZ **£35**

This steak has a rich meaty flavour & slightly chewy texture owing to the cut's high muscle content, recommended medium rare



### RUMP 10OZ **£25**

Comprised of three different muscles, a very versatile cut which can be enjoyed at any cook temperature



## SAUCES

BEARNAISE (V/GF) **£4**

PEPPERCORN (GF) **£4**

BLUE CHEESE (V/GF) **£4**

BONE MARROW JUS (GF) **£5**

## SIDES

TRIPPLE COOKED CHIPS **£6**

TRUFFLE PARMESAN FRIES **£6**

GARLIC MUSHROOMS **£6**

SPICY RED CABBAGE SLAW **£5**

MACARONI THREE CHEESE **£8**

CAJUN CORN ON THE COB **£5**

NEW POTATOES **£6**

## 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

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