



ESTD. 2021

PORTERS

STEAKHOUSE

STEAKHOUSE

At Porters Steakhouse, everyone is welcome to dine at our table. We have tried to provide a range to cover a wide variety of dietary requirements.

However, if you need something adapting, then please ask and we will do our best to accommodate. Please note that our kitchen does handle products that contains allergens. Although we take every effort to keep items separate, we cannot guarantee that there will be no cross contamination.

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

Small Plates

6 per dish

Papada Asparagus

with bearnaise & parmesan dust

Dry-Aged Beef Croquettes

with horseradish cream

Monkfish Popcorn

served in a baby-gem boat with hot sauce

Crispy Squid

with tartare sauce

Charred Purple-Sprouting Broccoli

with sesame soy dressing & garlic crumb (ve)

Tempura Oyster Mushroom

with black garlic aioli (ve)

Charcoal Cheddar Arancini

with truffle mayo (v)

8 per dish

Braised Pork Belly

with bourbon-mustard mousse, pickled beetroot & beetroot ketchup (gf)

Dry-Aged Beef Meatballs

with house tomato sauce & garlic ciabatta (gf on request)

Crab Soldiers

white crab meat on toasted bread with crab bechamel, lemon & parsley

King Prawns

in a chilli & garlic butter (gf)

Isle of Wight Caprese Salad

isle of wight tomatoes with fresh burrata & a blackberry balsamic glaze (v)

Mains

Gnocchi

Rhubarb puree, pickled beetroot & shaved pecorino (v)

14

Tortellini

truffled Jerusalem artichoke with butter emulsion (v)

14

Risotto

burnt tomato with scallions & old winchester (gf) (ve on request)

14

Plaice

locally sourced whole plaice with burnt butter & seasonal greens (gf)

18

Baby Gem Salad

charred baby gem, beef fat croutons, anchovy dressing & old winchester

10

Scallops

with asparagus, saffron sweetcorn puree & crispy papada (gf)

18

Burgers

All burgers served with tomato, fresh onions & skinny fries.

Charcoal Cheddar Burger

Dry-Aged Beef Burger with Charcoal
Cheddar sauce, crispy bacon & an onion
ring.

18

Chicken Burger

Buttermilk Chicken Breast, Black Cow
Vintage Cheddar, crispy bacon & truffle
mayo

16

Blue Cheese Burger

Dry-Aged Beef Burger with Isle of Wight
Blue, mushrooms, crispy bacon & pesto.

18

Veggie Burger

Cajun sweet potato & bean with vegan
goat's cheese.

15

Dry Aged Steaks

Please ask your server for today's available cuts.

Our dry-aged steaks take a little longer to prepare than a regular steak (which we also offer on our menu should you be short on time), and this is because they're a very different product.

We source all of our dry-aged beef from Olly Woolnough of Meat Matters on the Gower Peninsula in Wales. Olly takes the highest quality grass-fed beef and nurtures it in his temperature-controlled ageing rooms for 40-60 days.

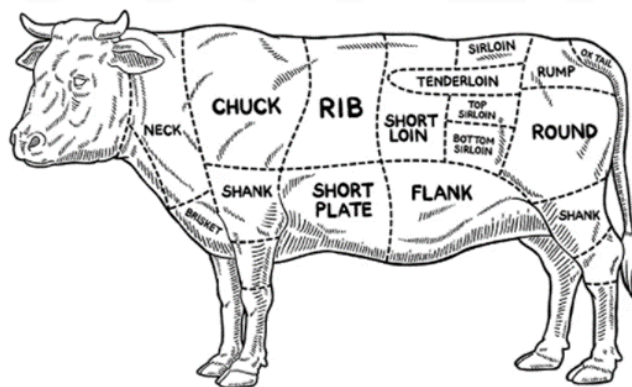
When the beef arrives with us we then place it in our own ageing cabinet, which is lined with Himalayan pink rock-salt, for a further 30 days.

The salt draws moisture from the meat, creating a greater concentration of flavour, while during the ageing process the beef's natural enzymes break down the connective tissue in the muscle, leading to more tender beef (don't be put off by the near-black colour on the outside of the meat, it is still a beautiful pink inside).

Our skilled chefs then cook each steak for around 20-25 minutes before allowing the meat to rest for the same amount of time again: this enables the juices to redistribute, resulting in soft, tender meat. We think you'll agree, our steaks are worth the wait.

This is what dining at Porters is all about: big-flavoured steaks from our ageing cabinet, aged for a minimum of 45 days. Due to the nature of the ageing process, there is a limited availability of each cut, so please ask your server for today's available cuts.

All sharing steaks come with your choice of sides and sauce.



Fresh-Cut Steaks

Dairy Beef Fillet 6oz

Served with skin-on chunky chips and bearnaise sauce

The fillet is a very tender steak muscle which comes from the lower middle of the back and forms part of the sirloin. The fillet muscle is so tender because it does the least work. It is also a very lean cut with little fat running through it, which means it doesn't have quite so much flavour as other steak cuts.

48

Rib-eye 12oz

Served with skin-on chunky chips and bearnaise sauce

Considered one of the tastiest and most elegantly flavoured of steaks, rib-eye steaks are cut from the main muscle attached to the spine – the meat most often used for superior roasting cuts, either rib roasts that still have the bone attached, or deboned rib-meat roasts. The special appeal of rib-eye steaks is that they have a rich marbling of fat throughout them, which gives guaranteed flavour and succulence.

34

Sirloin 12oz

Served with skin-on chunky chips and bearnaise sauce

This well-flavoured steak needs to be cooked carefully and rested properly to ensure it is not chewy. Cut from the large back muscle attached to the spine, opposite the long thin fillet steak, it has a bigger, beefier flavour than fillet or rib-eye steaks, meaning it is more suitable for highly flavoured sauces, including those with onion or a small amount of chilli.

29

Rump 10oz

Served with skin-on chunky chips and bearnaise sauce

Rump steaks are a lean cut with little fat, which can make it a little less tender than others. The traditional slice of rump steak, cut across the whole primal, yields a cross-section of several muscles with the grains running different ways. This results in varying degrees of tenderness across the meat.

20

Sides

all sides priced at 5

Skin-on Chunky Chips

lightly seasoned with sea salt (ve) (gf)

Skinny Fries

with truffle, rosemary & parmesan (v)

Truffle Mac 'n' Cheese

our signature creamy truffle macaroni cheese (v)

Sautéed New Potatoes

in a rosemary, thyme & garlic butter (v)

Creamy Mashed Potato

fluffy & buttery (v)

Garlic Mushrooms

pan-fried in garlic butter (v)

Homemade Onion Rings

made to order in a light, crispy cajun batter (ve)

Buttered Greens

rainbow chard in a butter reduction (v)

Mediterranean Salad

our signature greek salad (v)

Sauces

all priced at 4

Porters Bulleit Bourbon Sauce

Aged-Beef Demi-Glace

Stilton

Peppercorn

Bearnaise

Garlic butter

Desserts

Lemon Posset

with passion fruit coulis and homemade shortbread (v) (gf available)

8

Homemade Triple Chocolate Brownie

with homemade honeycomb & vanilla ice cream (v)

6

Sticky Toffee Pudding

with vanilla ice cream (v)

8

Porters Cheeseboard

a hand-picked selection of our charcuterie's finest english cheeses

Serves 2 (gluten free upon request)

15

Selection of Ice Creams

please ask your server for options (gf) (ve option)

1.5 per scoop

At Porters Steakhouse, everyone is welcome to dine at our table. We have tried to provide a range to cover a wide variety of dietary requirements.

However, if you need something adapted, then please ask and we will do our best to accommodate.

Please note that our kitchen does handle products that contains allergens. Although we take every effort to keep items separate, we cannot guarantee that there will be no cross contamination.