



ESTD. 2021

PORTERS

STEAKHOUSE

NIBBLES & STARTERS

BREADS FOR DIPPING £4
ciabatta, balsamic oil, whipped garlic butter
(add cheese £2) (v & 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

CHARCOAL ARANCINI £6
Caron Lodge charcoal cheddar arancini,
truffle oil mayonnaise (v)

BBQ BRISKET BRUSCHETTA £9
smoked brisket, sourdough toast (gf upon
request)

PORK BELLY £10
slow cooked pork belly, truffled pea risotto,
pork jus (gf)

MUSHROOM SOUP £6
black garlic, thyme cream, sourdough (ve
& gf upon request)

PAKORA £7
cauliflower & red onion pakora, curried
aioli (v & gf)

MOULES MARINIERE £10
white wine & cream steamed Scottish
mussels, sourdough (gf upon request)

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 £7 (gf)
add flat iron steak £15 (gf)
add halloumi £5 (gf) (v)

BURGERS

all served with 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)

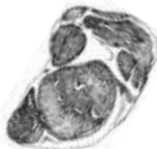
FRESH CUT STEAKS

all served with a side of either, hand cut chips, truffle parmesan fries or beef fat roasted new potatoes & salad (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



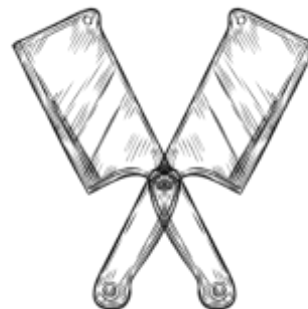
SIDES

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 POT(S)(gf)	£6
BEER BATTERED 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

THE PORTERS BOARD



12oz sirloin steak, two jumbo chilli beef sausages, glazed brisket steak, hand cut chips, macaroni three cheese, peppercorn sauce & aged beef red wine jus

SERVES 2

£80

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-aging 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.

(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.