



ESTD. 2021

# PORTERS

STEAKHOUSE

## NIBBLES & STARTERS

### BREADS £5

selection of toasted breads with balsamic vinegar and olive oil and garlic butter  
add olives £3 (ve & gf upon request)

### BEEF CROQUETTES £9

braised shredded beef with horseradish mayonnaise

### CRISPY FISHCAKE £9

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

### KING PRAWNS £11

sautéed prawns, chilli, garlic, lemon and parsley butter, dill oil with toasted sourdough

### BRAISED PORK BELLY £9

celeriac and apple remoulade, spiced apple puree, crackling (gf)

### SCOTCH EGG £9

sage and onion stuffing, cranberry and mulled wine sauce

### SOUP OF THE DAY £7

ask your server for today's flavour

### CHARCOAL ARANCINI £9

charcoal cheddar with truffle mayonnaise

## MAINS

### FISH AND CHIPS £20

beer battered haddock, triple cooked chips, crushed minted peas and tartare sauce

### GNOCCHI £16

sundried tomato, mascarpone, mushroom and leek, fried gnocchi (v, ve upon request)

### PORTERS SALAD £12

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

add turkey (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

7oz dry-aged beef patty, bacon, pickles, monterey jack, baconaise, cheese sauce, beer battered onion rings

### TURKEY £22

buttermilk fried turkey burger, cranberry sauce, turkey gravy, crispy onions, shredded lettuce, brie and a pig in blanket

### BLUE CHEESE £22

7oz dry-aged beef patty, blue vinny stuffed mushroom, caramelised red onion chutney and blue cheese sauce

### PLANT £15

vegan patty, smoked applewood cheddar, caramelised red onions, 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.

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



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## FRESH CUT STEAKS

all served with salad and triple cooked chips or truffle parmesan fries

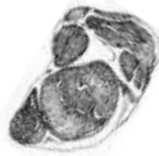
### FILLET 8OZ £45

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



### RIB EYE 12OZ £42

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



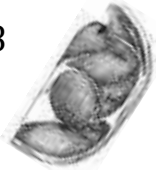
### SIRLOIN 12OZ £35

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



### RUMP 10OZ £28

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

RED WINE JUS (GF) £5

## SIDES

TRIPLE COOKED CHIPS £6

TRUFFLE PARMESAN FRIES £6

GARLIC MUSHROOMS £7

CREAMY SPROUTS, CHESTNUTS £7

MACARONI THREE CHEESE £8

LOADED ONION RINGS £7

BEEF FAT MASH, PANCETTA £7

PIGS IN BLANKETS AND GRAVY £8

## 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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