

PORTERS STEAKHOUSE

STARTERS

Beef Fillet Tartare £14

Amazing tender beef fillet tartare served with egg yolk purée, parmesan crisp, and toasted brioche.

Slow-Cooked Short Rib £14

Succulent short rib, glazed in BBQ sauce, served with pickled fennel, charred corn, and roasted red pepper.

Chalk Stream Trout £13

Delicate trout served two ways confit and cured with lemon gel, wasabi yogurt, radish, and fresh dill. In a short crust case.

Scallops £14

Three perfectly seared scallops, golden on the outside and served with crispy pan-fried bacon and a smooth cauliflower purée.

Charcoal Arancini £9

Three crispy charcoal cheddar arancini balls served with charred leek dusting and black garlic mayo.

Please inform your server of any allergies or dietary requirements. All dishes are prepared in a kitchen that handles all 14 major allergens. A full allergen list is available on request.

MAINS

FRESH CUTS

**All steaks served with cherry vine tomatoes, mixed salad, triple-cooked chips,
and your choice of sauce**

Fillet (8oz) – £45

Exceptionally tender steak with a rich buttery texture, perfectly grilled.

Recommended Wine: Pinot Noir Roaring Meg Btl £51- Gl £10

Ribeye (12oz) – £42

Richly marbled for deep flavour and exceptional juiciness.

Recommended Wine: Malbec synthesis Sopenia Blt £75-Gl £15

Australian WX A5 Wagyu Sirloin (12oz)– £68

Incredibly tender and richly marbled Wagyu sirloin from Australia's WX breed,
offering intense flavour and melt-in-the-mouth texture.

Recommended Wine: Chateau Batailley seme cru Btl £155-Gl £30

Porters Burger – £22 (8oz)

Juicy 8oz beef patty topped with charred onions, Monterey Jack cheese, tomato
relish, and smoked mayonnaise. Served with fries.

Recommended Wine: Pinot Noir Roaring Meg btl £51-Gl £10

Sauces

Steak .. Peppercorn.. Bearnaise.. Blue cheese

Please inform your server of any allergies or dietary requirements. All dishes are prepared in
a kitchen that handles all 14 major allergens. A full allergen list is available on request.

FROM THE AGER

SEE CHOP BOARD FOR CUTS AND PRICE

Tomahawk 45 Day Dry Aged

Bone-in ribeye with dramatic presentation and intense flavour.

Recommended Wine: Montepulciano D'Abruzzo Btl £30

Cote de Boeuf Dry Aged,

French-style rib steak with rich, beefy depth thanks to extended aging.

Recommended Wine: Malbec Le Potager Btl £29

Sirloin Dry Aged

Juicy, flavour-packed sirloin cooked on the bone for extra depth.

Recommended Wine: Gamay Classiques Btl £32

Sauces 4.50

Steak .. Peppercorn.. Bearnaise.. Blue cheese

Please inform your server of any allergies or dietary requirements. All dishes are prepared in a kitchen that handles all 14 major allergens. A full allergen list is available on request.

FOR THE CONNOISSEUR

Japanese A5 Wagyu

All Japanese Wagyu is served with a pickled vegetable salad.

Sirloin (12oz) – £150 BMS 10

Premium Japanese Wagyu sirloin with buttery texture and deep umami.

Recommended Wine: Chablis Domaine Gautheron Btl £55-Gl £10

Ribeye (12oz) – £150 BMS 10

Exceptionally marbled ribeye, rich and succulent – a true indulgence.

Recommended Wine: Gavi Di Gavi Masseria Btl £55-Gl £10

Rump A5 Wagyu (12oz) – £90

Rich and succulent cut of wagyu with intense flavour and marbling.

Recommended Wine: Cabernet Sauvignon Ca Momi Btl £80-Gl £15

Please inform your server of any allergies or dietary requirements. All dishes are prepared in a kitchen that handles all 14 major allergens. A full allergen list is available on request.

SIDES

Glazed Carrots £9

Cooked in beef fat, served with carrot purée, seasoned with Ras el Hanout spice, and finished with a beef-fat crumb.

Roasted Cauliflower £9

Pan-roasted cauliflower served with caramelized cauliflower purée, pickled raisins, and toasted almonds.

Heritage Tomato Salad £9

A refreshing celebration of seasonal flavour. Juicy heritage tomatoes and delicately pickled shallots served in a chilled, crystal-clear tomato consommé.

Charred Hispi Cabbage £9

Smoked garlic aioli, umami-rich miso dressing, hazelnut-bacon crumb, and crisp potato chip crunch.

Porters Mac & Cheese £11

Made with perfectly cooked macaroni pasta, smothered in a velvety sauce loaded with a blend of Dorset Red, mature Cheddar, and Mozzarella. Finished with a golden bacon and breadcrumb crust.

Triple-Cooked Chips £6

Perfectly crisp outside, fluffy inside.

Truffle & Parmesan Fries £7

Delicious fries enhanced with aromatic truffle oil and grated parmesan.

Please inform your server of any allergies or dietary requirements. All dishes are prepared in a kitchen that handles all 14 major allergens. A full allergen list is available on request.

