



At Porters we believe dining should be about quality and quantity, generous plates of the very best meat, prepared with passion and served with warmth.

We are proud to be known as probably the best steakhouse in Hampshire, specialising in premium dry-aged and Wagyu cuts, designed for both sharing boards and individual enjoyment.

Our ethos is simple:

- Premium Cuts, dry-aged in-house for depth of flavour and tenderness.
- Sharing Experiences – from Côte de Bœuf to Wagyu, food that brings people together.
- Fantastic Flavours, carefully crafted dishes using the finest local produce.
- Hospitality First, a warm, inviting, and friendly front-of-house team

Headed up by Head Chef Oskar Beim and his talented kitchen team, Porters offers a laid-back yet refined atmosphere where guests can relax, share, and savour.

Welcome to Porters, where exceptional steak meets exceptional service.



STARTERS

Charcoal Arancini	9
<i>Three crispy charcoal cheddar arancini served with charred leek dusting and black garlic mayo.</i>	
Beef Pastilla	11
<i>Spiced slow-cooked beef wrapped in crisp brick pastry With a horse radish mayo.</i>	
Chalk Stream Trout	15
<i>Delicate trout served two ways confit and cured with lemon gel, wasabi yogurt, radish, and fresh dill. In a crispy crust case.</i>	
Scallops	16
<i>Perfectly seared scallops, golden on the outside and served with crispy bacon pickled cauliflower and a smooth cauliflower purée.</i>	



THE ROAST AT PORTERS

Our Sunday roast is about quality and quantity.

Hereford Dry-Aged Striploin

45 pp

300g per guest (equivalent to a 10oz steak). Nutty, tender and classic.

Succulent Brined Chicken Breast

25 pp

Brined for 24 hours to lock in flavour and moisture, then gently roasted until meltingly tender.

Or upgrade to a premium cut from our Chop Board

Côte de Bœuf

Stone Axe Wagyu

Rosendale Wagyu

Chateaubriand

All roasts include the full range of trimmings:

Crispy roast potatoes, honey-roast parsnips, beef-fat carrots, seasonal greens, cauliflower cheese, Yorkshire puddings, and rich gravy.



DESSERTS

Coconut Parfait

10

Coconut ice cream covered in rich dark chocolate, served with caramelized pineapple cooked in Malibu white rum, finished with a refreshing lime gel.

Lime Mousse

10

Light lime mousse paired with gin and tonic gel on a crunchy biscuit crumb.

Dark Chocolate & Raspberry Tart

11

A rich dark chocolate ganache layered over our own raspberry jam, encased in a delicate short crust pastry. Finished with a drizzle of raspberry coulis and a light dusting of dehydrated raspberry.

Selection of Ice Creams

7

Vanilla | Chocolate | Strawberry

Selection of Sorbets

7

Blood Orange | Strawberry | Lemon