

## STARTERS

Beef Fillet Tartare	16
Amazing tender beef fillet tartare served with egg yolk purée, pickled mushrooms, mushroom ketchup, capers, shallots and sourdough bread	
Slow-Cooked Short Rib	16
Succulent short rib, glazed in BBQ sauce, served with pickled fennel, charred corn, and red pepper.	
Chalk Stream Trout	15
Delicate trout served two ways confit and cured with lemon gel, wasabi yogurt, radish, and fresh dill. In a crispy crust case.	
Scallops	16
Perfectly seared scallops, golden on the outside and served with crispy bacon pickled cauliflower and a smooth cauliflower purée.	
Charcoal Arancini	9
Three crispy charcoal cheddar arancini served with charred leek dusting and black garlic mayo.	



### MAINS

### Fresh Cuts

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

Fillet (8oz) Exceptionally tender steak with a rich buttery texture, perfectly grilled. Recommended Wine: Pinot Noir Roaring Meg 51.00	49
Ribeye (12oz) Richly marbled for deep flavour and exceptional juiciness. Recommended Wine: Malbec synthesis Sophenia Blt 75.00	46

#### Sauces

Steak .. Peppercorn.. Bearnaise.. Blue cheese

### Porters Burger (8oz)

24

Juicy 80z beef patty topped with charred onions, Monterey Jack cheese, tomato relish, and smoked mayonnaise. Served with fries.



# SIDES

Glazed Carrots	10
Cooked in beef fat, served with carrot purée, seasoned with Ras el Hanout spice, and finished with a beef-fat crumb.	
Hen in the woods	11
Glazed hen of the woods, shiitake, pickled shimeji, mushroom duxelles, mushroom cream.	
Charred Hispi Cabbage	10
Smoked garlic aioli, umami-rich miso dressing, hazelnut-bacon and crisp potato chip crumb.	
Porters Mac & Cheese	12
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.	
Salt Baked Beetroot	10
Three beetroot toped with a beetroot and cranberry chutney, pickled blackberries, pickled golden beetroot and walnuts.	
Porters Mixed Salad	4
Mixed leaf salad with a white wine vinegar honey and olive oil dressing	
Triple-Cooked Chips	7
Perfectly crisp outside, fluffy inside	
Porters Rostis	9
With smoked mayo and a pickle walnut ketchup	