



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 horseradish mayo.</i>	
Confit Salmon	15
<i>Gently confit salmon served with beetroot yoghurt, beetroot, lemon gel and fresh horseradish.</i>	
Scallops	16
<i>Pan roasted scallops, served with roasted Jerusalem artichoke purée, artichoke crisps and compressed apple.</i>	



THE ROAST AT PORTERS

Our Sunday roast is about quality and quantity.

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

Chocolate Crèmeux	10
<i>Silky set chocolate custard, served with a caramel chocolate tuile, and chocolate and hazelnut ganache.</i>	
Lime Mousse	10
<i>Light lime mousse paired with gin and tonic gel on a crunchy biscuit crumb.</i>	
Homemade Apple Pie	12
<i>A Buttery pastry, spiced apple filling, finished with Italian meringue.</i>	
Selection of Ice Creams	7
<i>Vanilla Chocolate Strawberry</i>	
Selection of Sorbets	7
<i>Blood Orange Strawberry Lemon</i>	

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.