



ESTD. 2021

PORTERS

STEAKHOUSE

NIBBLES & STARTERS

BREADS £5

selection of toasted breads with balsamic vinegar, olive oil and garlic butter.

add olives £3 (ve & gf upon request)

BEEF CROQUETTES £9

braised, pulled brisket with beef fat mayonnaise

CRISPY FISHCAKE £9

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

BRAISED PORK BELLY £9

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

BEETROOT TARTARE £8

blackberries with vegan feta and beetroot dressing (gf/ve)

CHARCOAL ARANCINI £9

charcoal cheddar risotto bites with truffled mayonnaise and parmesan

TIGER PRAWNS £11

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

MAINS

FISH AND CHIPS £20

beer battered fish of the day, 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 chicken (gf) £7

add steak (gf) £12

add spiced tenderstem bites (gf)(ve) £5

BURGERS

all served with a brioche bun, fries & salad (gf upon request)

PORTERS £22

7oz dry-aged beef patty, beef croquette, pickles, monterey jack, truffle mayonnaise, cheese sauce, beer battered onion rings

CHICKEN £22

buttermilk fried chicken, sriracha mayonnaise, rocket, macaroni cheese, pickles

BLUE CHEESE £22

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

PLANT £15

vegan patty, smoked applewood cheddar, crispy shallots, portobello mushroom, 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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PORTERS

STEAKHOUSE

FRESH CUT STEAKS

all served with salad, cherry vine tomatoes
and either triple cooked chips or truffle
parmesan fries

FILLET 8OZ

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

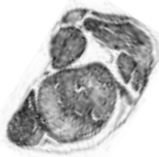
£45



RIB EYE 12OZ

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

£42



SAUCES

BEARNAISE (V/GF)	£4.5
PEPPERCORN (GF)	£4.5
BLUE CHEESE (V/GF)	£4.5
RED WINE JUS (GF)	£4.5

SIDES

TRIPLE COOKED CHIPS	£6
TRUFFLE PARMESAN FRIES	£6
GARLIC MUSHROOMS	£7
CHILLI TENDERSTEM	£7
MACARONI THREE CHEESE	£8
LOADED ONION RINGS	£7
BEEF FAT MASH	£7
HONEY ROASTED VEGETABLES	£7

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 30-45 days.

During the dry-ageing process, moisture is
drawn out of the loins which concentrates the
flavour and gives the meat a rich beef taste. The
enzymes break down throughout which
tenderizes and softens for a succulent texture.

Please ask your server for today's cuts

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