



ESTD. 2021

# PORTERS

STEAKHOUSE

## STARTERS

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### BEEF FILLET TARTARE

EGG YOLK PUREE, PARMESAN CRISP,  
BRIOCHE

£12

### SLOW COOKED SHORT RIB

BARBECUE GLAZE, PICKLED FENNEL,  
CHARRED CORN & PEPPER

£12

### CHALK STREAM TROUT

LEMON GEL, WASABI YOGHURT, RADISH,  
DILL

£11

### CHARCOAL ARANCINI

CHARCOAL CHEDDAR, BLACK GARLIC  
MAYONNAISE

£9

## MEAT

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### FILLET

8OZ FILLET SERVED WITH CHERRY VINE  
TOMATOES, SALAD & TRIPLE COOKED CHIPS

£45

### RIBEYE

12OZ RIBEYE SERVED WITH CHERRY VINE  
TOMATOES, SALAD & TRIPLE COOKED CHIPS

£42

### PORTERS BURGER

8OZ BEEF PATTY, CHARRED ONION, MONTERARY  
JACK, TOMATO RELISH & SMOKED MAYONNAISE

£22

## SIDES & SAUCES

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#### GLAZED CARROTS

RAS EL HANOUT, BEEF FAT CRUMB

£8

#### ROASTED CAULIFLOWER

PICKLED RASINS, ALMONDS

£8

#### JUMBO ASPARAGUS

SHIMEJI MUSHROOMS, EGG YOLK

£9

#### TRIPLE COOKED CHIPS

£6

#### TRUFFLE PARMESAN FRIES

£7

ALL SAUCES £4.50

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PEPPERCORN

STEAK SAUCE

BEARNAISE

BLUE CHEESE

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