



THE HOME OF DRY-AGED EXCELLENCE

At Porters Steakhouse, we don't just serve steak, we honour it

Nestled in the heart of Southampton, Porters is a destination for those who appreciate exceptional beef, crafted with care, precision, and respect for provenance. Our passion lies in sourcing the finest cuts, aging them to perfection, and delivering an unforgettable dining experience built around integrity, flavour, and fire.

Aged In-House for Deep, Distinctive Flavour

Our centrepiece is our custom-built in-house dry ager. Here, selected cuts are matured under controlled conditions for up to 60 days, intensifying their natural flavours and creating the rich, buttery texture that defines a true steakhouse experience. This process isn't rushed – it's a labour of patience and passion.

Wagyu, Retired Dairy & Rare Breeds

We work closely with handpicked UK and international suppliers to bring you an exceptional selection of beef. From the indulgent marbling of Australian A5 Wagyu to the rich, grassy notes of heritage-breed and retired dairy cattle, every steak we serve is a celebration of ethical farming and elite butchery.

Passion for Quality in Every Plate

Whether it's a perfectly seared ribeye, a tender fillet tartare, or our signature slow-cooked sharing cuts, every dish on our menu is built around seasonal ingredients, sustainable sourcing, and skillful execution.

Our kitchen team crafts every plate with pride, using only the best – because we believe our guests deserve nothing less.

**WE'RE NOT JUST ANOTHER STEAKHOUSE.
WE'RE PORTERS, WHERE QUALITY MEETS OBSESSION, AND EVERY MEAL
TELLS A STORY.**



PORTERS EXPERIENCE

£130 PER PERSON

A five-course tasting menu devoted to exceptional beef, showcasing a variety of cuts and techniques at the heart of our craft.

Each course is thoughtfully paired with the finest seasonal ingredients, featuring outstanding produce including A5 Japanese Wagyu, Australian Stone Axe, and dry-aged ex-dairy ribs.

Curated and presented by our chef, Oskar Beim, this experience reflects his passion for exceptional food.

Please feel free to speak to a member of our team for more details.



STARTERS

Porters Canapés	16
<i>A refined assortment of the chef's favourites, curated daily. Please ask your server for today's selection</i>	
Hand-Cut Beef Fillet Tartare	16
<i>Capers, shallots and seasoning, served on a crisp potato rösti with pickled walnut ketchup and silky egg yolk purée.</i>	
Slow-Cooked Short Rib	16
<i>Succulent short rib, glazed in BBQ sauce, served with pickled fennel, charred corn, and red pepper.</i>	
Smoked Salmon	15
<i>Gently smoked salmon served with wasabi yoghurt, lemon gel, dill and radish.</i>	
Scallops	16
<i>Pan roasted scallops, served with chorizo emulsion, cherry tomatoes, pickled chillies and basil.</i>	
Charcoal Arancini	9
<i>Three crispy charcoal cheddar arancini served with charred leek dusting and black garlic mayo.</i>	
Mushroom Croquettes	10
<i>Crispy croquettes served with smoked garlic aioli, mushroom ketchup finished with grated Old Winchester Cheese and chives.</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.



MAINS

Fresh Cuts

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

Fillet | 8oz

49

*Exceptionally tender steak with a rich buttery texture, perfectly grilled.
Recommended Wine: Pinot Noir Roaring Meg 51.00*

Ribeye | 12oz

46

*Richly marbled for deep flavour and exceptional juiciness.
Recommended Wine: Malbec synthesis Sopenia Blt 75 .00*

Sauces

Steak .. Peppercorn.. Bearnaise.. Blue cheese

SIDES

Glazed Carrots	10
<i>Roasted in beef fat, served with carrot purée, seasoned with Ras el Hanout spice, and finished with a beef-fat crumb.</i>	
Jumbo Asparagus and Hen of the Woods	12
<i>Glazed hen of the woods and charred asparagus, served with pickled shimeji, mushroom ketchup, egg yolk puree and garlic crisps.</i>	
Glazed Roasted Parsnips	12
<i>Glazed roasted parsnips served with a parsnip purée, pickled pear, toasted hazelnuts and crispy rosemary.</i>	
Porters Mac & Cheese	12
<i>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.</i>	
Salt Baked Beetroot	10
<i>Three beetroots topped with a beetroot and cranberry chutney, pickled blackberries, pickled golden beetroot and walnuts.</i>	
Crushed Jersey Royals	11
<i>Seared in butter, served with charred grelots, chive emulsion, pickled shallots salted cucumber and spring herbs.</i>	
Porters Mixed Salad	4
<i>Mixed leaf salad with a white wine vinegar honey and olive oil dressing.</i>	
Triple-Cooked Chips	7
<i>Perfectly crisp outside, fluffy inside.</i>	



JAPANESE A5 WAGYU

A5 BMS 10 Sirloin

Premium Japanese Wagyu sirloin with buttery texture and deep umami.

A5 BMS 10 Ribeye

Exceptionally marbled ribeye, rich and succulent, a true indulgence.

A5 BMS10 Fillet

Rich and succulent cut of wagyu with intense flavour and marbling.

A5 BMS 10 Picanha

An exceptional cut prized in Japanese cuisine, this A5-grade Wagyu picanha boasts a BMS 10 marbling score for extraordinary richness. Incredibly tender with a luscious, buttery texture.

A5 BMS 10 Chateaubriand

The pinnacle of tenderness and elegance, this centre-cut from the A5-grade Wagyu fillet boasts a BMS 10 marbling score. Silky soft with a delicate, buttery mouthfeel and refined umami depth, an ultra-luxurious cut reserved for the most discerning palates.

ALL CUTS ARE SUBJECT TO AVAILABILITY.

PLEASE REFER TO THE CHOP BOARD FOR TODAY'S WEIGHTS AND PRICING.

ALL JAPANESE WAGYU IS SERVED WITH A PICKLED VEGETABLE SALAD.