



**PORTERHOUSE**  
RESTAURANT

**STARTERS**

Crispy Whitebait caramelised lime, lime and black pepper dip	£4.50	Pan Fried Duck Egg potato rosti, spiced tomato relish (v)	£5.50
Vegetable Spring Rolls pak choi, sweet chilli dipping sauce (v)	£4.50	Goats Cheese Mousse with Beetroot Five Ways (v)	£6.00
Porterhouse Caesar Salad	£5.00	Confit Chicken, Chorizo and Roasted Pepper Terrine capsicum chutney, focaccia thins	£6.50
Classic French Onion Soup thyme and parmesan crouton	£5.00	Oak Smoked Salmon brown bread, egg, shallot, capers, lemon, watercress	£6.50
Black Pudding, Poached Egg and Crispy Pancetta with rocket, tomato dressing	£5.50	Charcuterie Board selection of cured meats, olives, chutney, pickled shallots, bread £7.00 for one or £12.00 for two	

**PORTERHOUSE GRILL**

All grills are served with plum tomato, flat cap mushroom and one side of your choice.

21oz Chateaubriand for two to share (served with two sides)	£48.00
18oz Porterhouse (on the bone)	£25.00
8oz Fillet	£23.50
10oz Sirloin	£20.00
10oz Rump	£17.00
8oz Swordfish	£16.50
8oz Butterflied Chicken Breast	£14.50
Why not add surf to your turf? 5 Filo Wrapped King Prawns	£5.00

**SIDES £3.00 EACH**

Twice cooked fat chips, fries, sweet potato fries, mash potato, wilted greens, fine beans tossed in truffle oil, red cabbage, Caesar salad, rocket and parmesan salad

**SAUCES £2.00 EACH**

Diane, peppercorn, blue cheese or our house steak butter

**MAIN COURSE**

Confit Duck Leg mash potato, fine beans, cherry jus	£15.00
Butternut Squash, Mushroom and Truffle Pie pearl potatoes, sautéed savoy cabbage, vegetable gravy (v)	£14.00
8oz Beef Burger topped with smoked bacon, crispy onions and cheese in a brioche bun with beef tomato, little gem lettuce, gherkin relish, sweet potato fries	£13.50
Porterhouse Smoked Haddock, Salmon and Prawn Pie topped with crab and parmesan mash, wilted greens	£16.00
Beer Battered Cod Fillet twice cooked fat chips, crushed peas, tartare sauce, caramelised lemon	£13.50
Chicken, Mushroom and Truffle Wellington pearl potatoes, sautéed savoy cabbage, chicken gravy	£16.00
Slow Cooked Belly Pork pomme Anna, sticky red cabbage, baby apple, black pudding fritter, cider jus	£16.00

**SWEETS**

Classic Crème Brûlée shortbread	£5.00	Apple Tarte Tatin clotted cream, light cinnamon syrup	£5.50
Rhubarb and Ginger Trifle Pot	£5.50	Dark Chocolate and Cherry Fondant cherry ice cream	£6.00
Lemon and Raspberry Posset sable biscuit	£5.00	Yorkshire Cheese Plate celery, grapes, chutney and biscuits 3 cheeses £6.00, 4 cheeses £7.00 or 5 cheeses £8.00	
Blueberry Cheesecake maple syrup ice cream	£6.00		
Salted Caramel and Chocolate Tart white chocolate sorbet	£6.00		

