



Nibbles

- Pistachio Nuts £2.50
- Mixed Olives £2.25
- Pork Scratchings £1.75
- Bombay Mix £1.75
- Cheese & Chilli Straws £1.75

Daily Specials

All served with one side order.

Monday - £12.50
Grilled Pork Loin with spicy apple and plum sauce

Tuesday - £12.50
Toad in the Hole with onion gravy

Wednesday - £11.95
Beef Stew with Herb dumpling

Thursday - £12.50
Duck, Orange and Prune Casserole

Pieday - £11.95
Please ask your pie consultant for today's creation

Saturday £13.95
Grilled Calf's Liver and Bacon with onion gravy

Sunday £13.95
Roast Sirloin of Beef with Yorkshire Pudding

Homemade Ice Creams

All splendidly delicious, all £4.25

Maple Syrup

Melts in the Mountie

Apple, Cinnamon & Sultana
Apple pie springs to mind

Ginger Gee-Whizz
Caution - there really is a Gee-Whizz moment

Raspberry
With more raspberries than you can shake a cane at

Strawberry & Coconut
It's like Strawberry with coconut

Banana, Cinnamon & Rum
Close your eyes and you could be on the beach

Green Tea
Detox absolutely not guaranteed

Triple Dipple Chocolate
Recipe said one kilo, oops! we put in three

White Chocolate
The Milky Bar Kid would have loved this on a hot day

Blueberry
Power food = Power ice cream

Blackcurrant
Only for the serious blackcurrant connoisseur

Orange Marmalade
Golly Gosh - Orangeeee wonderfulness

Starters

Freshly homemade; served with a brown or white roll and butter

The London Particular (Pea and Smoked Bacon Soup) £4.25
Is so named because of the thick, 'peasouper' London fogs of the early 1900s

Herb Breaded Mushrooms £4.25
With a Stilton, garlic, mayonnaise & cream dipping sauce

Chicken Liver Pâté with Brandy and Garlic £4.25
With red onion marmalade

Potted Shrimps £5.75
Brown shrimps with a pinch of mace and cayenne pepper set in clarified butter

World Famous Pies

Unless otherwise stated all pies topped with puff pastry and served with one of the following: Covent Garden Vegetables, Green Salad, Chips, Mashed Potato, New Potatoes or Baked Potato

Steak, Guinness and Mushroom Pie £11.95
Steak with mushrooms, tomatoes, Guinness & herbs

Steak and Cheddar Pie £11.95
Steak with mature cheddar cheese

Fisherman's Pie £11.95
Cod, salmon & prawns in a creamy dill & parsley sauce, with cheese & potato topping

Roast Chicken and Sweet Corn Pie £11.95
Roast chicken with sweet corn in a rich red wine gravy

Shepherd's Pie £11.95
Minced lamb with red wine, tomatoes, carrots & peas, topped with creamy mashed potato

Lamb and Apricot Pie £11.95
Lamb with apricots, onions and mint

Gamekeepers Pie £11.95
Mixed game in a rich port and redcurrant sauce

Chicken, Wild Mushroom and Leek Pie £11.95
Chicken breast with mixed wild mushrooms and leeks in a creamy white wine sauce

Three Bean, Spicy Lentil and Vegetable Pie £10.95
Kidney, haricot & cannellini beans with spicy lentils & vegetables

Side Orders

Covent Garden Vegetables with Parsley Butter, Green Salad, Chips, Mashed Potato, Grain Mustard Mashed Potato, New Potatoes, Baked Potato, Bubble & Squeak, Braised Red Cabbage; all £2.95 each
Spicy Lentils, Mushy Peas, Minted Peas; all £1.75 each

Hot Puddings

All with either whipped cream or custard; scoop of vanilla ice cream £1.25

Spotted Dick £4.25
Not what you might be thinking! A steamed sponge with sultanas

Lady Bradford's Sticky Ginger Pudding £4.25
Seriously rib-coating ginger wonderfulness!

Steamed Syrup Sponge £4.25
Wickedly delicious, maybe why Britain hasn't been successfully invaded since 1066!

Treacle Tart £4.25
"Ello treacle fancy a slice of beating heart?"

Dark Chocolate Pudding £4.25
Rich steamed chocolate sponge; served with chocolate custard

Porters English Cookery Bible £12.99

Now in its third re-print. Over 100 easy to follow best-selling classic Porters recipes with fascinating facts and interesting anecdotes

Porters Seasonal Celebrations Cookbook £14.99

A culinary history of feasts, fairs and festivals, with a tempting collection of traditional and contemporary recipes

All weights are approximate and pre-cooked. Whilst every effort is made, we cannot guarantee that ingredients have not come into contact with peanuts, groundnuts or genetically modified ingredients prior to delivery to us. Please note that we use fresh crab that might contain small pieces of shell.

We accept Visa, Mastercard, Delta, Switch, Solo and JCB credit cards. Cheques must be accompanied by a guarantee card.

A discretionary service charge of 12.5% is added to your bill, 95% of which is distributed to our waiting staff and chefs through a system that they control. The balance is used to cover bank, credit card and other administration charges and from which we do not make a profit. All of our staff are paid the National Minimum Wage or above before they receive any tips or service charges that you choose to pay.

Roast Tomato and Basil Soup £4.25
Finished with Herb Croutons

Norfolk Dressed Crab £5.95
Light & dark crabmeat mixed with mayonnaise, mustard, lemon juice & parsley

Crispy Breaded Cod Fillets £4.95
Lightly fried and served with a lime and coriander dipping sauce

Goats' Cheese, Red Onion and Basil Crumble £4.25 / £9.95
Goats' cheese, sliced red onion and fresh basil in a creamy bake

Classic Dishes

Served with one of the following:

Covent Garden Vegetables, Green Salad, Chips, Mashed Potato, New Potatoes or Baked Potato

Beer Battered Cod £12.95
Cod fillet coated in beer batter and deep fried; served with tartar sauce

Steak and Kidney Pudding £11.95
The British representative in the culinary Olympics; served as an individual pudding

Braised Lamb Shank £14.95
With root vegetables in a rich red wine sauce

Chicken, Ham and Parsley Pudding £11.95
Chicken breast & ham in a parsley suet crust; served with a rich gravy

Salmon Fish Cakes £10.95
Best on a bed of spicy lentils

Braised Beef Faggots £10.95
Minced beef, onion, carrot & herb faggots in onion & ale gravy

Wild Boar and Sage Sausages £11.50
A delicious gourmet sausage for the connoisseur with onion & ale gravy

Steaks

28 day hung Scotch beef. Char-grilled over hot coals. All served with a choice of Porters Steak Sauce, Béarnaise Sauce or Garlic Butter

8oz Sirloin Steak £13.95

8oz Fillet Steak £16.95

Fixed Price Menu £23.50 per person

Any pie, with a side order and any pudding with half a bottle of house red or white wine coffee or tea

Cold Puddings

Eton Mess £4.25
Meringue, whipped cream and mixed berries

Damson Trinity Cream £4.25
The original Crème Brûlée with Worcestershire Damsons

Tipsy Summer Pudding £4.25
Served with whipped cream or a scoop of vanilla ice cream £1.25 extra

Rhubarb & Almond Trifle £4.25
Topped with whipped cream and a glacé cherry

Chocolate Fudge Cake £4.25
Served with whipped cream or a scoop of vanilla ice cream £1.25 extra

Iced Berries with Hot White Chocolate Sauce £4.25
A 'healthy' alternative for the chocoholic