

PORTERS

WHAT'S ON IN JULY & AUGUST 2018

OUR FULL NORMAL MENU IS ALWAYS AVAILABLE IN ADDITION TO:

FISH FRIDAYS- EVERY FRIDAY

Two Beer Battered Fish & Chips and
a Bottle of House Wine £30

EVERY MONDAY - OPEN 6pm – 9pm

POSH PIE & PROSECCO £10

A MINIMUM OF 6 HOMEMADE PIES FILLED TO THE BRIM WITH QUALITY
INGREDIENTS. A SIDE ORDER AND A PERFECTLY CHILLED GLASS OF
PROSECCO

FULL NORMAL MENU AVAILABLE TOO

EVERY TUESDAY - OPEN 12noon – 9pm

POSH PIE & PROSECCO £12 – 12noon until 9pm

A MINIMUM OF 6 HOMEMADE PIES FILLED TO THE BRIM WITH QUALITY
INGREDIENTS. A SIDE ORDER AND A PERFECTLY CHILLED GLASS OF
PROSECCO

TWO COURSE + PROSECCO OR WINE £15 FIXED PRICE MENU -12noon until 6pm

EVERY WEDNESDAY - OPEN 12noon until 10pm

POSH PIE & PROSECCO £12 – 12noon until 10pm

A MINIMUM OF 6 HOMEMADE PIES FILLED TO THE BRIM WITH QUALITY
INGREDIENTS. A SIDE ORDER AND A PERFECTLY CHILLED GLASS OF
PROSECCO

TWO COURSE + PROSECCO OR WINE £15 FIXED PRICE MENU -12noon until 6pm

EVERY THURSDAY - OPEN 12noon until 10pm

TWO COURSE + PROSECCO OR WINE £15 FIXED PRICE MENU -12noon until 6pm
STEAK NIGHT- TWO 8oz SIRLOIN STEAKS, TWO SIDE ORDERS AND A BOTTLE
OF HOUSE WINE £35 – 12noon until 10pm

£5 COCKTAILS* + £5 OFF ALL BOTTLES OF WINE- 5pm until 10pm

*Champagne cocktails use Prosecco instead

EVERY FRIDAY - OPEN 12noon until 10.30pm

TWO COURSE + PROSECCO OR WINE £15 FIXED PRICE MENU -12noon until 6pm
FULL NORMAL MENU LUNCH AND DINNER

SATURDAYS - OPEN 10.30am until 10.30pm

SATURDAY BRUNCH – 10.30am – 12.30pm

TWO COURSE + PROSECCO OR WINE £15 FIXED PRICE MENU -12noon until 6pm
FULL NORMAL MENU LUNCH AND DINNER

SUNDAYS - OPEN 10.30am until 9pm

SUNDAY BRUNCH - 10.30am – 12.30pm

SUNDAY LUNCH 12noon until 9pm

TWO COURSE + PROSECCO OR WINE £15 FIXED PRICE MENU -4pm until 9pm

TUESDAY, WEDNESDAY, THURSDAY, FRIDAY AND SATURDAY

LUNCH & EARLY SUPPER FIXED PRICE MENU - 12noon until 6pm

TWO COURSES WITH WINE OR PROSECCO £15

Or

LIGHT LUNCH MENU £10-12noon until 6pm

PORTERS

FIXED PRICE LUNCHMENU

TUESDAY, WEDNESDAY, THURSDAY, FRIDAY AND SATURDAY 12noon until 6pm
SUNDAY FROM 4pm until 9pm

Two Courses £15 Three Courses £19

A MEDIUM (175ml) GLASS OF HOUSE RED, WHITE OR ROSE WINE IS INCLUDED IN THE PRICE, OR
WITH A GLASS OF PROSECCO OR SOFT DRINK

PEA AND MINT SOUP (gf*)

OAKWELL BLACK PUDDING

English mustard and charred apple puree

TEMPURA CALAMARI

Garlic and chilli seasoning, smoked paprika aioli

MAIN COURSES

PORTERS 6oz BACON CHEESE BURGER (gf*)

*Toasted brioche bun. Smoked streaky bacon rashers, cheddar rarebit
and a choice of triple cooked chips or paprika chips*

CAESAR SALAD (gf*)

Homemade Caesar dressing, bacon, boiled egg, croutons & anchovy toast. Add chicken £2.50

STEAK, GUINNESS AND MUSHROOM PIE

Hot raised, with a jug of jus, glazed vegetables and a side order of your choice

CHICKEN & LEEK PIE

Hot raised, with a jug of jus, glazed vegetables and a side order of your choice

FISH PIE (gf)

Topped with mashed potato and cheddar with a side order of your choice

PANKO- CRUSTED PORK SHNITZEL

Charred lemon, Salsa Verde and watercress salad

SPICY VEGGIE BURGER (v/gf*)

Toasted brioche bun. Chickpea, lemon and garlic patty and a choice of triple cooked or paprika chips

DESSERTS

ETON MESS (gf)

STICKY TOFFEE PUDDING

Choose either: Vanilla gelato or custard

LIGHT LUNCH MENU £10 (AVAILABLE TUESDAY-SATURDAY)

INCLUDES A CUP OF PEA AND MINT SOUP (gf*), A SOFT DRINK AND A CHOICE OF EITHER:

CAESAR SALAD (gf*)

Add chicken for £2.50

OR

PANKO CRUSTED PORK SHNITZEL

Charred lemon, Salsa Verde and watercress salad

OR

PARMESAN, CHARRED COURGETTE & LEMON PASTA (v)

Garlic croutons

PORTERS

FULL NORMAL MENU

PEA & MINT SOUP (gf*) 5.95

TEMPURA CALAMARI 6.95

Garlic and chilli seasoning, smoked paprika aioli

DEEP FRIED WHITEBAIT 7.25

Garlic mayonnaise

GARLIC PRAWNS WITH ROMESCO SAUCE (gf) 7.75

Pan fried

ARANCINI BALLS (v) 7.25

Deep fried. Mozzarella and Parmesan stuffed, served on a spicy tomato relish

OAKWELL BLACK PUDDING 7.25

English mustard and charred apple puree

HERITAGE TOMATO SALAD (v/gf) 7.25

Deep fried shallot rings, mozzarella, capers and virgin Bloody Mary sauce

8oz FILLET STEAK 24.95

10oz RIBEYE STEAK 22.95

Steaks (gf) - Aberdeen Angus, aged for a minimum of 28 days.

Tomato and homemade mushroom ketchup with triple cooked chips.

Mashed potato or house salad. Béarnaise, peppercorn or red wine sauce 1.75 extra

PORTERS 6oz BACON CHEESE BURGER (gf*) 13.95

Toasted brioche bun. Smoked streaky bacon rashers, cheddar rarebit and a choice of triple cooked chips or paprika chips

BEER BATTERED HADDOCK & CHIPS 13.50

Charred lemon, tartar sauce and mushy peas

CAESAR SALAD (gf*) 12.50

Homemade Caesar dressing, bacon, boiled egg, croutons & anchovy toast. Add chicken 2.50

LEMON AND DILL DRESSED CRAB (gf*) 14.25

With a watercress salad and warm French bread

ROAST CORN-FED CHICKEN BREAST (gf) 13.95

Sweetcorn puree, Salsa Verde & triple cooked chips

STEAK, GUINNESS & MUSHROOM PIE 13.95

Hot raised, with a jug of jus, glazed vegetables and a side order of your choice

FISHERMAN'S PIE (gf) 13.95

Smoked haddock, salmon and prawns, topped with mashed potato and cheddar with a side order of your choice

LAMB & APRICOT PIE 13.95

Hot raised, with a jug of jus, glazed vegetables. With a side order of your choice

BRAISED LAMB SHANK PIE 14.95

Topped with puff pastry and a side order of your choice

PARMESAN, CHARRED COURGETTE & Lemon Pasta (v) 12.50

Garlic croutons

SPICY VEGGIE BURGER (v/gf*) 12.95

SIDE ORDERS: *Triple cooked chips 3.50. Mashed potato 3.75. Heritage honey and thyme glazed carrots 3.50. Creamy leeks with cheese 3.50. House Salad 2.95. Warm French bread 2.25*

PORTERS

VANILLA CRÈME BRÛLÉE (gf) 6.00

TREACLE TART 6.00

Vanilla gelato

STICKY TOFFEE PUDDING 6.00

Vanilla custard

DARK CHOCOLATE CHEESECAKE 6.00

Blackberry and currant compote

GELATO (gf*) 5.95

Two scoops from:

Strawberry, vanilla or chocolate

SORBET (gf) 5.95

Two scoops from:

Raspberry or lemon

PORTERS CHEESE BOARD (gf*) 7.95

Apple & Guinness chutney, cornichons, toasted sour dough, rye crackers and water biscuits

Mature Cheddar, Stilton and Brie

Allergy information available upon request. (gf=gluten free. gf=gluten free with adjustment. v=vegetarian, v+*=vegan with adjustment)*

An optional 10% service charge is added to tables of six or more

We really, really do use fresh ingredients and a little expertise to make everything that we serve ourselves, with two exceptions our bread and gelato. Sometimes this does mean that we make very last minute changes to our menus; and when we do we make these changes as slight as possible. Infrequently in the meantime our website might not be updated as swiftly as we'd like.

PORTERS

WEEKEND BRUNCH

**EVERY SATURDAY & SUNDAY & ON BANK
HOLIDAYS**

10.30am until 12.30pm

(Orders must be placed before 12.30pm)

PORTERS FULL ENGLISH 'FIZZ' BREAKFAST 11.50

A perfectly chilled glass of Prosecco, coffee or soft drink included.

Two eggs: fried, scrambled or poached.

*Cumberland sausage, naturally smoked bacon, roast plum tomato, mushrooms
black pudding, hash brown, baked beans & toast*

PORTERS VEGETARIAN 'FIZZ' BREAKFAST 10.00

A perfectly chilled glass of Prosecco, coffee or soft drink included.

Two eggs: fried, scrambled or poached.

*Two Quorn sausages, roast plum tomato, mushrooms
hash brown, baked beans & toast*

EGGS BENEDICT 7.95

English muffin, honey glazed ham, two poached eggs & hollandaise sauce

AVOCADO BRUCHETTA 7.95

Avocado guacamole, salsa & a poached egg on brown toast

BUTTERMILK PANCAKES 5.50

Stack of 5 with maple syrup

Add mixed berries £1 extra, two rashers of bacon £1 extra

CHILDREN'S BREAKFAST MENU

BOILED EGG & SOLDIERS 2.25 TWO BUTTERMILK PANCAKES £2.95

EGG & BEANS ON TOAST 3.25

PORTERS

CELEBRATING AT PORTERS?

If you are having a birthday party, anniversary, leaving do or anything in-between then please do let us know when you reserve your table and Chef will be delighted to pipe a personalised message onto your dessert plate.
Isn't he lovely?!



PORTERS

COCKTAIL SELECTION

Our favourites, happy to make yours too.

DARK & STORMY 8.00

Havana Club 7, fresh lime juice, topped up with ginger beer

LYCHEE MARTINI 8.00

Absolute vodka, lychee liqueur, dry vermouth, lychees

TOKYO ICED TEA 8.00

Vodka, gin, tequila, light rum, Midori, fresh lemon juice, topped with lemonade

EL DIABLO 8.00

Tequila, crème de cassis, fresh lime juice, filled with ginger ale

JUNE BUG 8.00

Midori, banana liqueur, Malibu, fresh lemon juice, gomme & pineapple juice

SOURS 8.50

Midori/Whisky/Amaretto

Fresh lemon juice, gomme, Angostura Bitters, pasteurised egg white (optional)

BRAMBLE 8.00

Beefeater gin, fresh lemon juice, gomme, crème de mure

CAIPIRINHA 8.00

Cachaça 51, lime wedges, white sugar cube

DOM PEDRO 6.95

Kahlua, vanilla cream & chocolate

COSMOPOLITAN 8.00

Absolute citron vodka, Cointreau, fresh lime juice & cranberry juice

PIÑA COLADA 8.00

Havana Club 3, Malibu, pineapple juice, coconut cream, gomme

APPLE MARTINI 8.00

Absolute vodka, apple liqueur, fresh lemon juice & apple juice

ESPRESSO MARTINI 8.00

Absolute vodka, Kahlua, espresso, gomme

GRASSHOPPER 7.50

Crème de Menthe, crème de cacao blanc & milk

PASSIONFRUIT MARTINI 8.00

Absolute vodka, Passoã, passionfruit purée, vanilla syrup, served with a shot of prosecco on the side

LADY PENELOPE'S MOJITO 8.00

Havana Club 3, fresh mint, lime juice, sugar & soda

BELLINI 8.75

Archers Peach Schnapps, peach purée & Prosecco

CHAMPAGNE COCKTAIL 9.75

*Martell VS***, brown sugar, Angostura Bitters & Champagne*

FRENCH '75' 8.00

Bombay Sapphire, fresh lemon juice, gomme, topped with Champagne

PORTERS

PORTERS GIN PALACE

Always something new to try in addition to this list, please ask.

BOOMPJES GENEVER (35%)

Traditional young genever with hefty notes of malt wine. Holland.

4.40 / 6.40

GIN AND JONNIE (45%)

Organic. Citrus, citrus, citrus (with a hint of pepper) on the nose and palate. Holland.

4.75 / 6.75

HAYMAN'S OLD TOM (40%)

A botanically intensive and lightly sweetened style of gin. England.

4.20 / 6.20

HENDRICK'S (41.4%)

A traditional juniper infusion, using Bulgarian rose and cucumber to add flavour. Scotland.

4.30 / 6.30

MONKEY 47 (47%)

Can you taste all 47 botanicals? Germany.

5.40 / 7.40

PLYMOUTH GIN (41.2%)

Extremely smooth, cream with a subtle sweetness. England.

4.00 / 6.00

PROFESSOR CORNELIUS ABLEFORTH'S BATH TUB GIN (43.3%)

Rich in juniper throughout with a finishing taste of cardamom, cinnamon & orange. England.

5.40 / 6.40

TANQUERAY No.10 (47.3%)

Refreshing juniper, peppery coriander, aromatic angelica and sweet liquorice. Scotland.

5.40 / 6.40

THE KING OF SOHO (42%)

Lovely juniper nose subtle note of pine & coriander with a citrus & spice flavor. England.

5.60 / 7.60

GABRIEL BOUDIER SAFFRON GIN (40%)

Amber gold colour and exotic flavours of saffron, juniper, coriander and orange. France.

5.60 / 7.60

RHUBARB (40%)

Alluring pink gin that is voluptuous on the palate with a sweet and tangy rhubarb explosion. England.

5.50 / 7.50

ELDERFLOWER (40%)

A perfectly balanced gin, smooth, sweet and delicately fragrant with summer elderflower. England.

5.50 / 7.50

CUCUMBER GIN (40%)

This award winning premium gin is made from 100% British grain with distilled cucumber. England.

4.60 / 6.60

BEEFEATER (40%)

The quintessential London Dry Gin. England.

3.20 / 5.25

BOMBAY SAPPHIRE (40%)

Fresh clean taste with floral & citrus notes. England.

3.80 / 5.80

FEVER TREE MIXERS

PREMIUM INDIAN TONIC WATER

INDIAN NATURALLY LIGHT TONIC WATER

MEDITERRANEAN TONIC WATER

AROMATIC TONIC WATER

All 2.00 – 200ml

RED WINE

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GRENACHE SYRAH, JEAN-PAUL VAUCLUSE, FRANCE - 18.95, 6.35, 4.75

CABERNET SHIRAZ, WILLOWGLEN, AUSTRALIA - 19.95, 6.65, 5.05
Aromas of pepper, spice & plum fruit with subtle oak

LA TIERRA ROCOSA MERLOT, CHILE - 20.95, 6.95, 5.25
Spicy, silky with plum & cherry fruit & firm tannins

RIOJA CRIANZA SACCO, SIGALO, SPAIN - 23.95, 7.95, 5.95
An elegant wine full of ripe fruit; soft, polished tannins

MALBEC, TRIBU TRIVENTO, ARGENTINA - 23.95, 7.95, 5.95
A full-bodied, well-structured wine with a strong, peppery nose

PINOT NOIR, CONO SUR, CHILE - 24.95, 8.30, 6.25
Cherry, plum & strawberry with subtle smokey hints

CÔTES DU RHÔNE, REMY FEBRAS, FRANCE - 24.95
A spicy red made from a blend of southern Rhone grapes

CHATEAUNEUF DU PAPE, LES PUIITS NEUF, FRANCE - 37.95
Spicy red cherry with notes of sage & thyme

ST. EMILION, CHATEAU DE TABUTEAU, FRANCE - 37.95
Classic Bordeaux, rich, honeyed & plum flavoured

RIOJA GRAN RESERVA, SIGALO, SPAIN - 39.95
24 months in oak & 36 months in the bottle create a mellow, cherry red and spicy wine

All wines by the glass available as 125ml

WHITE, ROSÉ & DESSERT WINE

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SAUVIGNON BLANC, BRISE, FRANCE - 18.95, 6.35, 4.75

SEMILLION CHARDONNAY, WILLOWGLEN, AUSTRALIA - 19.95, 6.45, 5.05
Lemon & peach aromas with vanilla undertones

PINOT GRIGIO LE COLLINE DI SAN GIORGIO, ITALY - 20.95, 6.95, 5.25
Lively, fruity, with hints of citrus & floral notes

LA TIERRA ROCOSA SAUVIGNON BLANC, CHILE - 20.95, 6.95, 5.25
Balanced & fresh with lemon & sweet-sour tropical fruit

GEWURZTRAMINER CONO SUR, CHILE - 23.95, 7.95, 5.95
Fresh & fruity with rose petal & lychee aromas

VIOGNIER, LOS HAROLDOS, ARGENTINA - 23.95, 7.95, 5.95
Aromas of peach, honey & tropical fruit with a long finish

WHITE RIOJA, CAMINO REAL, SPAIN - 23.95, 7.95, 5.95
Light & fresh, creamy & round, with a peachy fruit flavour

SAUVIGNON BLANC, SOUTHERN LIGHTS, NEW ZEALAND - 26.95
Intense bouquet & crisp herbaceous flavours

POUILLY-FUMÉ, DOMAINE BONNARD, FRANCE - 30.95
Rich and smoky on the nose, with subtle limes, clean & vibrant acidity, citrus fruit flint & a long layered finish

CHABLIS, WILLIAM FEVRE, FRANCE - 36.95
Steely bone-dry finish, balanced with lemon & orange fruits

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ZINFANDEL ROSE, ITALY - 21.95, 7.35, 5.50
Red fruits with cherry & notes of vanilla to finish

PINOT GRIGIO ROSE, LE COLLINE DI SAN GIORGIO, ITALY - 20.95, 6.95, 5.25
Fresh, fruity & medium dry

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All wines by the glass available as 125ml

PROSECCO & CHAMPAGNE

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PROSECCO CORTE ALTA 27.00, 4.95 125ml

Nose shows citrus, green apple. Light in body with a touch of sweetness, very clean & refreshing

PERRIER JOUËT GRAND BRUT CHAMPAGNE NV - 50.00, 8.75 125ml

Deliciously floral, slightly honeyed fruit aromas with an elegant finish

LAURENT PERRIER CUVÉE ROSÉ CHAMPAGNE NV - 70.00

100% Pinot Noir from grand cru villages it has delicious raspberry & redcurrant flavours

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SOFT DRINKS

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PORTERS Homemade Milkshakes 3.50

Chocolate, Strawberry, Vanilla, Caramel, White Peach

PORTERS Traditional Homemade Lemonade 2.45

PORTERS Traditional Pink Lemonade 2.60

Coke & Diet Coke Icon Bottles 2.55

Orange, Pineapple or Cranberry Juice 2.45

Cloudy Apple Juice 2.65

Fentiman's Traditional Minerals 2.95

Organic Ginger Beer (<0.5%)

Still & Sparkling Mineral Water 1.80 330ml, 3.70 750ml

DRAUGHT, BOTTLED BEERS & CIDER

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Frontier Craft Beer (4.5%)

2.35 ½ pt, 4.70 pt

Guinness Extra Cold (4.2%)

2.35 ½ pt, 4.70 pt

San Miguel Lager (5.0%)

2.45 ½ pt, 4.85 pt

London Pride (4.1%)

2.30 ½ pt, 4.60 pt

Peroni (5.1%)

4.10 330ml

Becks Bier (4.8%)

3.45 275ml

Corona Beer (4.5%)

4.40 330ml

Desperados (5.9%)

4.65 330ml

Leffe Blonde (6.6%)

4.65 330ml

Aspall Suffolk Cyder (5.5%)

5.15 500ml

Rekorderlig Passionfruit Cider (4.0%)

5.00 500ml

Rekorderlig Strawberry & Lime Cider (4.0%)

5.00 500ml

AFTER DINNER TREATS

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Cockburn's Ruby Port £3.95

Sandeman LBV Port £4.95

Graham Tawny Port £5.25

Boulard Calvados £4.20

Martel VS*** Cognac £4.20

Courvoisier VSOP Cognac £4.95

Hennessey XO Cognac £8.95

Glenlivet 12 Year Old Single Malt Whisky £4.20

Highland Park 12 Year Old Single Malt Whisky £4.60

Oban 14 Year Old Single Malt Whisky £5.20

Johnny Walker Black 12 Year Old Blend Whisky £4.40

Liqueurs from £3.80

Baileys (50ml), Amaretto, Drambuie, Tia Maria, Kahlua, Frangelico, Cointreau, Grand Marnier

Liqueur Coffees from £4.95

Including Irish, Calypso, Prince Charles & Baileys

All port, sherry & vermouth is served in 50ml measures. With the exception of Baileys all other spirits are served in 25ml measures.

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