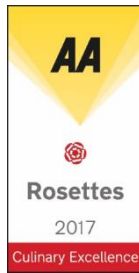


PORTERS



WHAT'S ON IN OCTOBER

MONDAY 23RD OCTOBER

POSH PIE & PROSECCO £10 from 6PM

TUESDAY 24TH OCTOBER from 6pm

POSH PIE & PROSECCO

WEDNESDAY 18TH AND 25TH from 6pm

STEAK NIGHT

TWO SIRLOINS, TWO SIDES AND A BOTTLE OF HOUSE WINE £30

THURSDAY 19TH AND 26TH from 6pm

GOURMET BURGER NIGHT

TWO 'BERKO' BURGERS, TWO SIDES, TWO PERONIS OR SHAKES £25

FRIDAY 20TH & 27TH

FIXED PRICE LUNCH - TWO COURSES £15 from 12noon until 6pm

FULL NORMAL MENU DINNER

SATURDAY 21ST & 28TH

FIXED PRICE LUNCH - TWO COURSES £15 from 12noon until 6pm

FULL NORMAL MENU DINNER

SUNDAY 22ND & SUNDAY 29TH

THREE SUNDAY ROASTS AND FULL NORMAL MENU from 12noon until 9pm

FIXED PRICE DINNER - TWO COURSES £15 from 4.30pm

NEW OPENING TIMES:

MONDAYS & TUESDAYS – CLOSED

WEDNESDAYS – OPEN FROM 6PM – 10PM

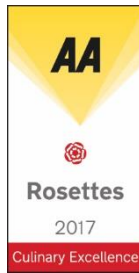
THURSDAYS – OPEN FROM 6PM – 10PM

FRIDAYS – OPEN FROM 12NOON – 10.30PM

SATURDAYS – OPEN FROM 12NOON – 10.30PM

SUNDAYS – OPEN FROM 12NOON – 3PM

PORTERS



WHAT'S ON IN NOVEMBER

- EVERY WEDNESDAY FROM 6PM -

POSH PIE & PROSECCO £12

INCLUDING A SIDE ORDER AND A PERFECTLY CHILLED GLASS OF PROSECCO

- EVERY THURSDAY FROM 6PM -

GOURMET BURGER NIGHT £13.95

**FULLY LOADED HOMEMADE 6oz CHEESEBURGER AND A PERFECTLY CHILLED
GLASS OF PROSECCO**

- FRIDAYS FROM 5PM -

£5 COCKTAILS IN THE BAR

- SATURDAYS -

12noon until 10.30pm

FULL NORMAL MENU

- SUNDAYS -

12noon until 3pm

ROAST BEEF, LAMB AND CHICKEN

(In addition to our full normal menu)

FRIDAY AND SATURDAY LUNCH

FIXED PRICE LUNCH TWO COURSES WITH WINE OR PROSECCO £15

FRIDAYS 12noon until 6pm

SATURDAYS 12noon until 6pm

PORTERS

FRIDAY AND SATURDAY- FIXED PRICE LUNCH MENU

One Course 11 Two Courses 15* Three Courses 19*

*TWO & THREE COURSE OPTIONS: 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

STARTERS

SOUP OF THE DAY

Please ask your server

OAKWELL BLACK PUDDING

Caramelised apple, English mustard and charred apple puree

DEEP FRIED WHITEBAIT

Smoked garlic mayonnaise

MAIN COURSES

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

LAMB & APRICOT PIE

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

VEGETABLE PIE (v)

Market vegetables with kidney beans topped with a Rosemary crumb and tofu. With a side order of your choice

BEER BATTERED HADDOCK & CHIPS

Burnt lemon, tartar sauce & crushed minted peas

PORTERS CHEESE BURGER (gf*)

Bacon jam, chili jam or plum tomato relish. Cheddar rarebit, Stilton rarebit or chili cheese rarebit.

Triple cooked chips, paprika chips or iceberg hearts

DESSERTS

STEAMED SYRUP SPONGE

Vanilla custard

DARK CHOCOLATE TART

Clotted cream and orange marmalade

GELATO (gf)

Choose two scoops from: Strawberry, vanilla, chocolate, caramel, coffee & cream, grape, amaretto

PORTERS

FULL NORMAL MENU

PARSNIP AND APPLE SOUP 5.95

SEARED SCALLOPS 9.25

Curried cauliflower puree and pigs head croquette

OAKWELL BLACK PUDDING 7.50

Caramelised apple, English mustard and charred apple puree

BRIOCHE CRUMB GOATS CHEESE CROTIN (v) 7.25

Deep fried. Hazelnut dressing, lamb leaf and truffle honey

'HOT SMOKED' SALMON SALAD (gf) 7.50

Watermelon, pickled watermelon rind and sugar snap peas

DEEP FRIED WHITEBAIT 7.25

Garlic mayonnaise and chilli jam

8oz FILLET STEAK 24.95

8oz SIRLOIN STEAK 18.95

LAMB CUTLETS 16.95

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

Roasted tomato, bone marrow butter, and homemade mushroom ketchup with triple cooked chips. Creamed potatoes with smoked garlic or house salad.

Béarnaise, peppercorn, red wine or chimichurri sauce 1.75

PORTERS 6oz CHEESE BURGER (gf*) 13.95

Chilli jam, cheddar rarebit and a choice of triple cooked chips or paprika chips

BEER BATTERED HADDOCK & CHIPS 12.95

Charred lemon, tartar sauce & mushy peas

STEAK, GUINNESS & MUSHROOM PIE 13.95

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

CHICKEN & LEEK PIE 13.95

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

FISH PIE (gf) 13.95

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 choice of side order

BRAISED LAMB SHANK PIE 14.95

Topped with puff pastry and a side order of your choice

VEGETABLE PIE (v) 12.95

Market vegetables with kidney beans topped with a Rosemary crumb and tofu. With a side order of your choice

SIDE ORDERS: Triple cooked chips 3.50. Creamed potatoes with smoked garlic 3.75

English Heritage carrots soy and coriander butter 3.50.

Minted Charlotte potatoes 3.25 Green beans Bordelaise 3.75. House Salad 2.95

Basket of mixed local Artisan breads 2.25

PORTERS

STEAMED SYRUP SPONGE 5.95

Vanilla custard

BLACKBERRY BAKEWELL CHEESECAKE 7.50

Vanilla gelato

DARK CHOCOLATE TART 6.95

Clotted cream and orange marmalade

GELATO (gf*) 5.50

Choose two scoops from:

Strawberry, vanilla, chocolate, caramel or coffee & cream

SORBETS (gf) 5.50

Choose two scoops from: raspberry, blood orange or lemon

CHEESE BOARD 7.95

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

Westcombe Unpasteurised Mature Cheddar

Colston Bassett Vegetarian Stilton

Normandy Pasteurised Camembert

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

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, Passoa, 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

.

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

VIIGNIER, 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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MUSCAT DE BEAUMES DE VENISE, TERRE BLONDE, FRANCE - 38.95, 6.95 125ml
Floral & fruit aromas, flavours of honey, peach & apricot

All wines by the glass available as 125ml

PROSECCO & CHAMPAGNE

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

SOFT DRINKS

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

Dandelion & Burdoc (<0.5%) Organic Ginger Beer (<0.5%)

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

DRAUGHT, BOTTLED BEERS & CIDER

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

Lefe 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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