

PORTERS

WHAT'S ON IN MARCH & APRIL 2018

OUR FULL NORMAL MENU IS ALWAYS AVAILABLE IN ADDITION TO:

EASTER (& BRUNCH) OPENING DAYS AND TIMES

Brunch from 10.30am – 12.30pm on these days:

GOOD FRIDAY 30th MARCH 10.30am – 10.30pm

SATURDAY 31ST MARCH 10.30am – 10.30pm

EASTER SUNDAY 1ST APRIL 10.30am – 8.30pm (last reservation time)

EASTER MONDAY 2nd APRIL 10.30am 8.30pm

EVERY TUESDAY - OPEN 6pm – 9pm

POSH PIE & PROSECCO £12 - 6pm 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

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

FULLY LOADED HOMEMADE 6oz CHEESEBURGER AND A PERFECTLY CHILLED GLASS OF PROSECCO £13.95 12noon – 10pm

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

*Champagne cocktails use Prosecco instead

EVERY FRIDAY - OPEN 12noon until 10pm

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

FULL NORMAL MENU LUNCH AND DINNER

SATURDAYS - OPEN 12noon until 10.30pm

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

FULL NORMAL MENU LUNCH AND DINNER

SUNDAYS - OPEN 10.30am until 3pm

SUNDAY BRUNCH - 10.30am – 12.30pm

SUNDAY LUNCH 12noon until 3pm which is the latest time for reservations.

EXCEPT ON Mothering Sunday (SUNDAY 11th March) & Easter Sunday (SUNDAY 1ST APRIL) when reservations are available until 8.30pm)

ROAST BEEF, LAMB AND SLOW ROAST PORK

Roasts all £15.25. In addition to our full normal PIE AND STEAK menu)

WEDNESDAY, THURSDAY, FRIDAY AND SATURDAY

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

TWO COURSES WITH WINE OR PROSECCO £15

PORTERS

FIXED PRICE LUNCH MENU

WEDNESDAY, THURSDAY, FRIDAY AND SATURDAY 12noon until 6pm

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

FRENCH ONION SOUP (gf*)
Cheddar cheese crouton

OAKWELL BLACK PUDDING
English mustard and charred apple puree

TEMPURA CALAMARI
Garlic and chilli seasoning, smoked paprika aioli

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

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

FISHERMAN'S 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

CUMBERLAND SAUSAGE & CAMELISED ONION PIE
Hot raised, with a jug of jus, glazed vegetables. With a side order of your choice

THREE BEAN, LENTIL & VEGETABLE (v)
Topped with puff pastry with a pot of yoghurt. With a side order of your choice

BEER BATTERED HADDOCK & CHIPS
Burnt lemon, tartar sauce & crushed minted peas

SPICY VEGGIE BURGER (v)
Toasted brioche bun. Chickpea, chili, lemon and garlic patty

STEAMED SYRUP SPONGE
Vanilla custard

RICH CHOCOLATE TART
Raspberry sorbet

GELATO (gf)

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

PORTERS

FULL NORMAL MENU

FRENCH ONION SOUP (gf*) 5.95
Cheddar cheese crouton

TEMPURA CALAMARI 6.75
Garlic and chilli seasoning, smoked paprika aioli

DEEP FRIED WHITEBAIT 7.25
Garlic mayonnaise

BRIOCHE CRUMB GOATS CHEESE CROTIN (v) 7.25
Deep fried. Hazelnut dressing, lambs leaf and truffle honey

MOULES MARINIERE 7.25
Irish Mussels with white wine, garlic and parsley

OAKWELL BLACK PUDDING 7.25
English mustard and charred apple puree

HERITAGE TOMATO SALAD (v/gf) 7.25
Deep fried shallot rings, ricotta, 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, bone marrow butter, 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 with triple cooked chips or paprika chips

BEER BATTERED HADDOCK & CHIPS 13.50
Charred lemon, tartar sauce and 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

FISHERMAN'S PIE (gf) 13.95
Smoked haddock, salmon and prawns, topped with mashed potato and cheddar with a side order of your choice

CUMBERLAND SAUSAGE & CARAMELISED ONION PIE 13.95
Hot raised, with a jug of jus, glazed vegetables. 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

THREE BEAN, LENTIL & VEGETABLE (v) 12.95
Topped with puff pastry and a pot of yoghurt. With a side order of your choice

SPICY VEGGIE BURGER (v) 12.95
Toasted brioche bun. Chickpea, chili, lemon and garlic patty with triple cooked chips or paprika chips

SIDE ORDERS: Triple cooked chips 3.50. Mashed potato 3.75. Heritage honey and thyme glazed carrots 3.50. Lemon and parmesan broccoli 3.75. House Salad 2.95. House baked beans 2.75. Warm French bread 2.25

PORTERS

STEAMED SYRUP SPONGE 5.95

Vanilla custard

BANOFFEE CRÈME BRÛLÉE 5.95 (gf)

RICH CHOCOLATE TART 5.95

Raspberry sorbet

GELATO (gf*) 5.95

Choose two scoops from:

Strawberry, vanilla, chocolate or coffee & cream

SORBETS (gf) 5.50

Choose two scoops from: raspberry, blood orange or lemon

PORTERS 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 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

SUNDAY BRUNCH

SATURDAYS & BANK HOLIDAYS FROM 24TH MARCH

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

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

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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