

# PORTERS

For the sake of absolute clarity PORTERS is not closing in Berkhamsted, we are aware of the gossip but sadly can do little to stop that.

Exciting times ahead at PORTERS, our menu is returning to our roots in Covent Garden which is where we were for 36 years and affectionately known by our dedicated fans or 'Porters Supporters' as 'Porters Pie Emporium'

Our new pie menu features six of the best perennial best-sellers, all homemade, all packed full to the brim with quality ingredients and all made with lots of love, care and reverence that you would rightly expect from us. As ever all our pies are fairly priced and always include a side order of your choice. The Aberdeen Angus steaks from the grill are properly aged for 28 days and best served with homemade chunky triple cooked chips, crispy on the outside, fluffy in the middle. Happy, happy days!

Our mighty Steamed Syrup Sponge returns too; obviously served with a jug of real homemade custard and we remain convinced the only reason why Britain hasn't successfully been invaded since 1066 is largely down to this magnificent 'just as Nanny used to make it' stalwart real pudding.

With award winning interior design combined with big squishy booths, generous space, a lively bar serving cocktails, artisan gins and real ales, a pie-centric - steak menu and friendly efficient service it's little wonder that we are very pleased with our new home in pretty Berkhamsted.

## **WHAT'S ON IN DECEMBER**

**– EVERY TUESDAY & WEDNESDAY FROM 6PM -**

**POSH PIE & PROSECCO £12 (AND FULL NORMAL MENU)**

**INCLUDING A SIDE ORDER AND A PERFECTLY CHILLED GLASS OF PROSECCO**

**- EVERY THURSDAY FROM 6PM –**

**TWO COURSE + PROSECCO OR WINE £15 FIXED PRICE MENU - 12noon UNTIL 6PM**

**GOURMET BURGER NIGHT £13.95 (AND FULL NORMAL MENU)**

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

**- EVERY FRIDAY -**

**TWO COURSE + PROSECCO OR WINE £15 FIXED PRICE MENU - 12noon UNTIL 6PM**

**FULL NORMAL MENU LUNCH AND DINNER**

**- SATURDAYS -**

**12noon until 10.30pm**

**TWO COURSE + PROSECCO OR WINE £15 FIXED PRICE MENU - 12noon UNTIL 6PM**

**FULL NORMAL MENU LUNCH AND DINNER**

**- SUNDAYS -**

**12noon until 3pm**

**ROAST BEEF, LAMB AND SLOW ROAST PORK**

**(In addition to our full normal PIE AND STEAK menu)**

### **THURSDAY, FRIDAY AND SATURDAY LUNCH**

**FIXED PRICE LUNCH TWO COURSES WITH WINE OR PROSECCO £15**

**FRIDAYS 12noon until 6pm**

**SATURDAYS 12noon until 6pm**

#### **JANUARY 2018 OPENING TIMES AND SPECIAL EVENINGS:**

**MONDAYS – CLOSED**

**TUESDAYS OPEN FROM 6PM – 9PM 'POSH PIE & PROSECCO' £12**

**WEDNESDAYS OPEN FROM 6PM – 10PM 'POSH PIE & PROSECCO' £12**

**THURSDAYS OPEN FROM 12NOON – 10PM 'FULLY LOADED BURGER & BEER / FIZZ' 13.95**

**FRIDAYS OPEN FROM 12NOON – 10.30PM**

**SATURDAYS OPEN FROM 12NOON – 10.30PM**

**SUNDAYS OPEN FROM 12NOON – 3PM**

**FIXED PRICE LUNCH – THURSDAY, FRIDAY AND SATURDAY FROM 12NOON UNTIL 6PM**

**We are open on Christmas Day, Boxing Day and everyday over the holiday period including New Year's Eve. We are closed on New Year's Day and re-open on Wednesday 3<sup>rd</sup> January.**

# PORTERS

## FIXED PRICE LUNCH MENU

**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

CELERIAC AND CHARRED APPLE SOUP (v)

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*

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*

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*

SPICY VEGGIE BURGER (v)

*Toasted brioche bun. Chickpea, chili, lemon and garlic patty*

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

CELERIAC AND CHARRED APPLE SOUP (v) 5.95

TEMPURA CALAMARI 6.75

*Garlic and chilli seasoning, smoked paprika aioli*

DEEP FRIED WHITEBAIT 7.25

*Garlic mayonnaise and chilli jam*

BRIOCHE CRUMB GOATS CHEESE CROTIN (v) 7.25

*Deep fried. Hazelnut dressing, lamb leaf and truffle honey*

SEARED SCALLOPS 9.75

*Curried cauliflower puree, smoked bacon crumb*

OAKWELL BLACK PUDDING 7.25

*Caramelised apple, 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

8oz SIRLOIN STEAK 19.95

10oz RIBEYE STEAK 22.95

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

*Roasted tomato, bone marrow butter, and homemade mushroom ketchup with triple cooked chips.*

*Mashed potato or house salad. Béarnaise, peppercorn, red wine or chimichurri 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 & CAMELISED 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 English Heritage carrots in soy and coriander butter 3.50. 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*

BAKED BLACKBERRY BAKEWELL CHEESECAKE 7.50

*Vanilla gelato*

DARK CHOCOLATE TART 6.95

*Clotted cream and orange marmalade*

GELATO (gf\*) 5.95

*Choose two scoops from:*

*Strawberry, vanilla, chocolate, caramel 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 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.

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### **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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