

PORTEHOUSE

is not about variety.

It's not about being all things to all people.

It's about doing something simple
& doing it better than anyone else.

That something is Beef.

100% grass fed and naturally reared Beef.





Please inform your order taker of any special dietary requirements, including any food allergens or intolerance that we should be made aware of when preparing your menu request.

If you require further information on the ingredients in our menu items or the steps that we have taken to minimize cross contaminations with specific ingredients, please ask us so we may assist you in making an informed or alternative choice.

STARTERS

MIXED PLATTER FOR TWO

Assorted platter of tiger prawns, beef skewers, chicken skewers,
BBQ spare ribs, grilled haloumi cheese
£12.95

BEEF CARPACCIO

Thinly sliced seared beef, young rocket salad,
parmesan cheese, citrus truffle oil
£ 6.95

PAN FRIED SEA SCALLOPS

Sea scallops, grilled asparagus, lime butter
£7.95

GRILLED CALAMARI

Rosemary marinated grilled calamari, cherry tomato salsa, garlic baguette
£5.95

TERIYAKI BEEF SKEWERS

Japanese style marinated strips of beef
£6.50

GRILLED JUMBO TIGER PRAWNS

Marinated grilled jumbo tiger prawns, peppery lettuce,
shallot and red wine vinaigrette
£7.95

STEAK TARTAR

Seared fillet steak, capers, shallots, parsley, Worcestershire sauce,
crushed mustard seeds, young rocket, truffle oil
£ 6.95

SPICY FUSION CHICKEN

Fresh spring onion, coriander and chilli infused chicken mince balls
£ 5.95

TOMATO MOZZARELLA SALAD

With aged balsamic dressing
£ 4.95

GREEK SALAD

Topped with feta cheese
£4.50

GARLIC BREADS

£2.75

MEDITERRANEAN OLIVES

£3.50

SOUP OF THE DAY

Served with bread and butter
£3.95

BREAD BASKET

£2.25





STEAKS

**PLEASE NOTE THAT ALL OUR STEAKS ARE SERVED WITH CHIPS
AND THE TWO HOUSE SAUCES OF THE DAY.**

CHARRED TENDERLOIN (FILLET) STEAK	10 oz	£28.95
CHAR-GRILLED SIRLOIN STEAK	12 oz	£23.95
	16 oz	£27.95
CHAR-GRILLED RIB EYE STEAK	12 oz	£23.95
	16 oz	£27.95
CHAR-GRILLED RUMP STEAK	16 oz	£23.95
CHAR-GRILLED T-BONE	18 oz	£25.95
32 oz PORTERHOUSE (FOR TWO)		£42.95

Porterhouse is a traditional cut of two muscles:
the flavourful top loin and the buttery soft tenderloin
(Please allow 30 minutes cooking time for Porterhouse)

Weights shown are approximate uncooked weight

RARE: Cool or warm red centered. It's nearly like raw meat, but obviously cooked on the outside.

MEDIUM RARE: Warm and mostly pink to red center. Firm on the outside, soft and juicy on the inside.

MEDIUM: A more pronounced band of pink in the middle of the steak.
However, there should still be slightly more gray-brown than pink coloration.

MEDIUM WELL: Mostly gray-brown throughout, but with a hint of pale pink inside.

WELL DONE: Grayish-brown with no sign of pink, usually slightly charred on the outside.

SIDE ORDERS

BAKED BROCCOLI & CHEDDAR CHEESE £3.95

BRAISED RED CABBAGE IN RED WINE £3.50

BAKED POTATO WITH SOUR CREAM £2.50

SAUTÉED MUSHROOM £3.50

GRILLED ASPARAGUS, TRUFFLE OIL £3.95

ROASTED VEGETABLES £3.50

FRESH GREEN BEANS £3.50

MIXED GREEN SALAD £2.50

SWEET POTATO MASH £2.95





HOUSE SPECIALITIES

BEEF ANTICUCHOS

Mild spice marinated grilled beef skewers, Cajun potato wedges
£16.95

GRILLED TRIO

Grilled fillet mignon, chicken breast, lamb chop
£18.95

HAMPSHIRE PORK LOIN

With roasted vegetables, vintage port & fig sauce
£15.95

GRILLED LAMB CHOPS

English lamb chops, sweet potato mash, rosemary red wine sauce
£18.95

GRILLED PANCIETTA CHICKEN

Pancetta wrapped supreme of grilled chicken, sautéed green beans,
cherry tomatoes, rocket salad with a white wine mushroom sauce
£15.95

PAN FRIED SEABASS

Sea bass fillet, baby spinach, lime butter sauce
£17.95

ROASTED VEGETABLE STACK

Aubergine, artichoke, zucchini, asparagus, mozzarella, vine tomato, basil
£14.95



