



PORTERHOUSE

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.





HOUSE SPECIALITIES

PORTERHOUSE SKEWER

Marinated aged beef cuts skewered with peppers and mushrooms flame grilled with our unique house baste & grilled celery.

£15.95

GRILLED TRIO

Grilled fillet Mignon, chicken breast, baby rack of lamb with roasted vegetables, mash potato & syrah reduction

£17.95

HERBS - CRUSTED RACK OF LAMB

Tender rack of lamb with fresh herbs crust served with mash potato & a peppery syrah reduction

£17.95

PANCETTA CHICKEN

Supreme of chicken layered with mozzarella cheese, herbs and topped with pancetta and BBQ sauce

£14.95

PAN FRIED SEA BASS

Sea bass fillet served upon Mediterranean warm potato salad with herbs butter sauce.

£16.95

GRILLED SALMON FILLET


Fresh salmon fillet sautéed spinach with chives and a lemon butter sauce

£14.95

VEGETABLE MILLE FEUILLE

Grilled Aubergine, Asparagus, Roasted red and yellow Capsicums and grilled Artichoke

£13.95





STARTERS

MIXED PLATTER FOR TWO

Assorted platter of tiger prawns, Cajun chicken wings, Chicken skewer, Crab cake and BBQ spare ribs.

£10.95

GRILLED JUMBO TIGER PRAWNS

Marinated grilled jumbo tiger prawns with peppery lettuce, shallot and red wine vinaigrette.

£7.95

GRILLED CALAMARI

Fresh calamari marinated with rosemary served with a cherry tomato salsa and garlic baguette.

£5.50

TERIYAKI BEEF SKEWERS

Japanese style marinated strips of beef

£5.95

SURF & TURF

Grilled jumbo tiger prawn & tenderloin (fillet) steak, mango-corn salsa and pomegranate.

£7.95

CRAB CAKE

Cucumber, peppers, chilli, coriander relish with a roasted pepper mayonnaise.

£6.50

STEAK TARTAR

Seared fillet steak, capers, shallots, parsley, Worcestershire sauce, crushed - mustard seeds with young wild rocket and citrus truffle dressing.

£5.95

TOMATO MOZZARELLA SALAD

with aged balsamico

£4.25

GREEK SALAD

Crisp fresh salad tossed in herbs, vinaigrette and topped with feta cheese

£4.25

GARLIC BREADS

£2.50


MEDITERRANEAN OLIVES

£2.75

SOUP OF THE DAY

Served with bread and butter

£3.25





STEAKS

Please note that all our steaks are served with freshly made chips and house sauce of the day.

CHARRED TENDERLOIN (FILLET) STEAK	10 oz	£24.50
CHARR-GRILLED SIRLOIN STEAK	12 oz	£19.95
	16 oz	£24.95
CHARR-GRILLED RIB EYE STEAK	12 oz	£19.95
	16 oz	£24.95
CHARR-GRILLED RUMP STEAK	16 oz	£21.95
CHARR-GRILLED T- BONE	18 oz	£24.95
32 oz PORTERHOUSE (FOR TWO)		£39.95

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

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- 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.
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SIDES ORDERS

BAKED BROCCOLI & CHEDDAR CHEESE	£3.25
CREAMY MASH POTATO	£1.95
BAKED POTATO WITH SOUR CREAM	£2.50
SAUTÉED MUSHROOM	£2.95
GRILLED ASPARAGUS, TRUFFLE OIL	£3.50
ROASTED VEGETABLES	£3.25
MIXED GREEN SALAD	£2.50

