

THE PORCH HOUSE

AA Pub of the Year England 2015/16

New Pub of the Year 2016 - The Good Pub Guide

DINNER MENU

FIRST COURSE

Devon Crab Gratin £8.50

Cotswold Mozzarella with Honey, Balsamic Figs & Prosciutto £7.00

Twice Baked Cheddar Soufflé with Spinach & Wholegrain Mustard (v) £6.50

Ham Hock Terrine, Apple, Sage & Crispy Quails Egg £7.00

Heritage Beetroot & Goat's Cheese Salad with Chicory & Pomegranate (v) £7.00

Tagliatelle Pasta with Courgettes, Lemon, Pine Nuts & Parmesan (v) £7.00

MAIN COURSE

Confit Duck Leg, New Potatoes, Braised Peas, Baby Gem £15.00

Grilled Salmon Fillet, Roast New Potatoes, Roast Fennel & Salsa Verde £14.00

Braised Broccoli, Beetroot, Crumbled Goat's Cheese, Confit Cherry Tomatoes & Granola (v) £13.00

Whole Devon Plaice, Brown Shrimp, Capers, Lime Butter, Samphire & New Potatoes £16.50

Grilled Calves Liver, Creamed Potato, Bacon, Green Cabbage & Red Wine Jus £14.00

Cotswold Lamb Rump, Grilled Garden Vegetables, Fondant Potatoes, Garlic & Olive Jus £17.50

CLASSICS

Rosemary & Garlic Chicken Supreme, French Fries, Watercress & Mayonnaise £13.00

The Porch Burger, Swiss Cheese, Tomato, Gem Lettuce & Skin on Chips £12.50

8oz Todenham Farm Sirloin Steak, Skin on Chips, Tomato, Rocket & Sauce £22.00

10oz Todenham Farm Top Blade, Skin on Chips, Tomato, Rocket & Sauce £16.00

EXTRAS

Skin on Chips £3.50

Creamed Potato £3.00

Buttered Green Beans £3.00

Butter Braised Courgettes, Garlic & Pine Nuts £3.00

*Some of our dishes contain nuts. Please let us know if you have any allergies
A discretionary 10% service charge will be added to all bills*