

# THE PORCH HOUSE

**AA Pub of the Year England 2015/16**

**New Pub of the Year 2016 - The Good Pub Guide**

## FIRST COURSE

- Homemade Soup of the Day (v) £5.00
- Twice Baked Cheddar Soufflé, Grain Mustard & Spinach (v) £6.50
- Devon Crab Gratin £8.50
- Ham Hock Terrine, Apple, Sage & Crispy Quails Egg £6.50
- Tagliatelle Pasta with Courgettes, Lemon, Pine Nuts & Parmesan (v) £7.00
- Heritage Beetroot & Goat's Cheese Salad with Chicory & Pomegranate (v) £7.00
- Cotswold Mozzarella with Honey & Balsamic Figs, & Prosciutto £7.00

## MAIN COURSE

- Grilled Salmon Fillet, Roasted New Potatoes, Fennel & Salsa Verde £14.00
- Braised Broccoli, Goats Cheese, Beetroot & Granola (v) £13.50
- Confit Duck Leg, New Potatoes, Braised Peas, Baby Gem £15.00
- Brakspear Best Battered Cod, Hand Cut Chips, Peas, Tartare Sauce £11.50
- Rosemary & Garlic Chicken Supreme, French Fries, Watercress & Mayonnaise £13.00

## ROASTS

- Todenham Farm Rump of Beef, Yorkshire Pudding £16.00
  - Todenham Farm Pork Shoulder, Apple Sauce £16.00
  - Cotswold Leg of Lamb, Mint Sauce £16.00
  - Nut roast also available £13.00
- (All served with Roast Potatoes, Root Vegetables, Swede & Carrots, Greens & Gravy)

## EXTRAS

- Yorkshire pudding and Roast Potatoes £3.00
- Creamed Potato £3.00
- Buttered Greens £3.00
- Rocket and Parmesan with Porch House Dressing £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*