

Dinner Menu



MORSELS

HOMEMADE PORK CRACKLING £3.50
Sage salt, apple chutney

MARINATED MIXED OLIVES (V) £4.00

DAILY BREAD £4.95
Whipped truffle, garlic & rosemary lardo

SMALL PLATES

SOUP OF THE DAY, artisan breads (V) £6.00

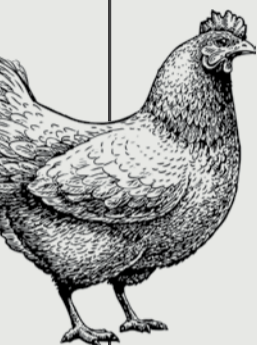
SMOKED HAM HOCK & CHICKEN TERRINE, tarragon, capers, damson & gin compote, warm brioche **£8.00**

SEVERN & WYE SMOKED SALMON, lemon, pickled red onion, cornichons, rye toasts **£9.50**

PAN-ROASTED SCALLOPS, black pudding crumb, cauliflower purée, pickled raisins, curry oil **(GF) £11.95**

CRISPY CAULIFLOWER FLORETS, white bean & pistachio houmous, nasturtium oil, baby herbs **(VG) £6.50**

PAN-FRIED PIGEON BREAST, pearl barley, French beans, curly endive, blackberry vinaigrette **(GF) £8.00**



MAINS

At The Porch House we are serious about our meat. All our beef, pork & lamb is provided by Taste Tradition & from native cattle with our beef being dry-aged for a minimum of 30 days.

10HR BRAISED MOUNT GRACE YORKSHIRE LAMB (GF) £18.00

Rosemary, slow-roasted shallot, Colcannon creamed potatoes, redcurrant & port Jus

SAUTÉED SEA BASS (GF) £16.50

Grilled courgette, samphire, sauté spinach, salsa verde

WILD MUSHROOM & TARRAGON DUMPLINGS (VG) £13.00

Truffle, soya cream

BUTTERNUT SQUASH TORTELLINI (V) £14.50

Ash goat's cheese, sage olive oil, toasted pine nuts

10oz 30-DAY DRY AGED SIRLOIN £25.00

Truffled mushroom, watercress, slow roasted garlic, triple cooked chips

ROASTED PHEASANT BREAST £17.00

Thyme & honey glazed root vegetables, grilled broccoli, red wine jus

GRILLED MARKET FISH OF THE DAY MVP

Served simply with grilled market vegetables.

Ask your server for today's special

PAN-ROASTED HALIBUT SUPREME (GF) £32.00

Chive & lobster bisque risotto, concasse tomatoes, apple cider butter

DRY AGED PREMIUM FILLET STEAK ROSSINI £34.00

Roasted shallot purée, croute, French beans, foie gras, truffle jus

HARVEST SALAD (V, GF) £11.00

Poached pears, walnuts, Cropwell Bishop stilton, pumpkin seeds, radicchio, beetroot, rocket, pomegranate, balsamic & maple dressing
Add grilled chicken £5.00 | Add grilled dry aged steak £5.00

20oz CÔTE DE BOEUF TO SHARE £55.00

Truffled mushroom, watercress, slow roasted garlic, triple cooked chips



SIDES

CREAMED SPINACH, gruyere (V) £5.00

COLCANNON CREAMED POTATOES (V) £4.50

HONEY GLAZED ROASTED ROOT VEGETABLES (V) £4.00

STEAMED & CHARRED BROCCOLI, chilli & stilton butter **(V) £4.50**

TRIPLE COOKED CHIPS £4.00

TRUFFLE & PARMESAN CHIPS £4.50

DESSERTS

TREACLE TART £6.00

Raspberry compote, milk ice cream

BITTER CHOCOLATE & BLOOD ORANGE MOUSSE £6.00

Orange gel, caramelised white chocolate shard

PEAR & PISTACHIO FRANGIPANE SLICE £6.00

Apple & brandy purée, marmalade ice cream

LEMON BAVAROIS £6.00

Praline, blackberries, crushed meringue, basil

THE PORCH HOUSE CHEESEBOARD £9.00

Bix, Golden Cross, Wookey Hole & Cropwell Bishop, damson & sloe gin chutney, grapes, biscuits



An optional 10% service charge will be added to all dining bills. 100% goes to the staff.

Some of our dishes contain nuts. Please let us know if you have any allergies. V - VEGETARIAN VG - VEGAN GF - NO GLUTEN CONTAINING INGREDIENTS