

Lunch 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**

LIGHT LUNCH

**THE PORCH HOUSE PLOUGHMAN'S
TO SHARE £17.00**

Pork & pickle sausage roll, pork pie, Wookey Hole cheddar, prosciutto, wild boar & apple sausage, beetroot, watercress

DEVON CRAB EGGS BENEDICT £11.00

Toasted brown crab English muffin, poached egg, fennel pollen hollandaise

EGGS FLORENTINE £8.00

Spinach, avocado, toasted English muffin, poached egg, hollandaise

8oz 30-DAY DRY AGED FLAT IRON STEAK £13.00

Triple cooked chips, watercress, garlic butter

SANDWICH OF THE DAY £10.00

Served with skin on fries or a cup of today's soup

Please see our blackboard or ask your server for today's options

GOING HEALTHY?
Swap out your chips for steamed & grilled broccoli

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.

BRAKSPEAR BITTER BATTERED HADDOCK £13.50

Pea purée, tartare sauce, triple cooked chips, lemon

DEXTER 8oz BEEF BURGER £13.95

Signature bun, lettuce, tomato, red onion, smoked cheddar mayonnaise, triple cooked chips

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

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

ROASTED PHEASANT BREAST £17.00

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

SAUTÉED SEA BASS (GF) £16.50

Grilled courgette, samphire, sauté spinach, salsa verde

GRILLED MARKET FISH OF THE DAY MVP

Served simply with grilled market vegetables.

Ask your server for today's special

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

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

10oz 30-DAY DRY AGED SIRLOIN £25.00

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

APPLE, PEAR & ALMOND FRANGIPANE SLICE £6.00

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

