

# Dinner Menu



## MORSELS

**HOMEMADE PORK CRACKLING £3.50**  
Sage salt, apple chutney

**MARINATED MIXED OLIVES (V) £4.00**

**DAILY BREAD (V) £4.95**  
Garlic & rosemary butter

## SMALL PLATES

**SOUP OF THE DAY, artisan breads £5.50**

**SMOKED HAM HOCK & PEA TERRINE, confit pig fritter, grape mustard mayonnaise, pickled spring vegetables £7.25**

**JUNIPER CURED SMOKED SALMON, fennel salad, grapefruit, squid ink tapioca crisp £8.50**

**PAN-ROASTED SCALLOPS OF THE DAY (GF)**

See our blackboard or ask your server for today's special **£11.95**

**ISLE OF WIGHT TOMATO BRUSCHETTA (VG), garlic, basil, vegan feta, lemon oil £6.75**

**TEMPURA KING PRAWNS, avocado, mango, chilli, Cajun mayonnaise £8.95**

**SMOKED HADDOCK, CHIVE & SWEET POTATO FISHCAKES £8.25**

Peas à la Française, lardons, hollandaise, lemon

## TO SHARE

**GARLIC & ROSEMARY STUDED CAMEMBERT, sloe gin & damson chutney, rustic toasts £11.95**

## 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.*

**DEXTER BEEF BURGER £13.95**

Signature bun, green kraut, lettuce, Swiss cheese, triple cooked chips

**MOUNT GRACE FARM LAMB RUMP £17.95**

Beetroot, spinach, shallot purée, port sauce

**CHICKEN KIEV BALLOTINE £14.95**

Spring vegetables, parmentier potatoes, tomato & thyme dressing

**SMOKED HADDOCK, CHIVE & SWEET POTATO FISHCAKES £14.50**

Peas à la Française, lardons, hollandaise, lemon

**GOAT'S CHEESE & RED PEPPER RAVIOLI £14.50**

Rocket & lemon pesto, pine nuts

**ROASTED GRESSINGHAM DUCK BREAST £20.95**

Fondant potato, baby carrots, confit duck, damson jus

**PARMA HAM WRAPPED MONKFISH £17.95**

Ratte potatoes, courgette, broad beans, shallot & chive vinaigrette

**OCEAN FISH PIE £14.50**

Creamed potatoes, savoy cabbage, leeks & peas

**GRILLED DRY AGED NATIVE SIRLOIN STEAK £23.50**

Truffle mushrooms, watercress, triple cooked chips

**BRAKSPEAR BITTER BATTERED HADDOCK £13.95**

Pea purée, tartare sauce, triple cooked chips, lemon

**THE PORCH HOUSE SALAD (VG) £9.50**

Baby spinach, candied pecans, vegan feta, quinoa, avocado, strawberries, carrot, lime vinaigrette  
*Add grilled chicken £5.00*

**ROASTED CÔTE DE BOEUF £60.00**

Roasted marrow bone, sauté spinach, triple cooked chips, watercress, bearnaise

## SIDES

**CREAMED SPINACH, gruyere £5.00**

**BABY POTATOES, spring onions, shallot, parsley £4.00**

**PEAS À LA FRANÇAISE £3.50**

**STEAMED & CHARRED BROCCOLI, chilli & Stilton butter £3.50**

**TRIPLE COOKED CHIPS £3.50**

**TRUFFLE & PARMESAN TRIPLE COOKED CHIPS £4.50**

## DESSERTS

**TREACLE TART £6.00**

Raspberry compote, milk ice cream

**CHOCOLATE DELICE £7.00**

Chocolate soil, milk ice cream

**LEMON BAVAROIS £6.00**

Praline, blueberries, crushed meringue, basil

**VANILLA CRÈME BRÛLÉE £6.00**

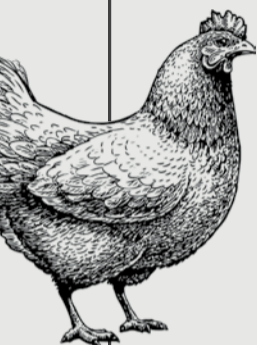
Poached peaches, pistachio biscotti

**THE PORCH HOUSE CHEESEBOARD £11.95**

Oxford blue, Cotswold brie, Winterdale Cheddar & Ragstone goat's cheese, damson & sloe gin conserve, artisan crackers, grapes, apple

**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





D I N N E R  
M E N U

THE  
PORCH  
HOUSE

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W W W . P O R C H - H O U S E . C O . U K