

Lunch 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 (V) £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, see our blackboard or ask your server for today's flavour (GF) £11.95

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

TO SHARE

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

LIGHT LUNCH

PLOUGHMAN'S LUNCH, game pie, pork & pickle sausage roll, leek & Cheddar quiche, balsamic borettane onions, piccalilli, smoked ham hock, aged Cheddar, blue cheese, sourdough £12.95

EGGS FLORENTINE, spinach, toasted English muffin, poached egg, hollandaise £7.95

SWEET POTATO BUBBLE & SQUEAK, poached egg, crumbled goat's cheese, spinach, hollandaise £8.95

SANDWICHES

All our sandwiches are served in farmhouse bloomer with your choice of triple cooked chips or a mug of our soup of the day

SLOW BRAISED BEEF CHEEK, horseradish mayonnaise & gherkins £9.50

WELSH RAREBIT, roasted plum tomatoes £7.95

SANDWICH OF THE DAY

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

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, sauté spinach, shallot purée, port jus

CHICKEN KIEV BALLOTINE £14.95
Spring vegetables, parmentier potatoes, tomato & thyme dressing

SMOKED HADDOCK CHIVE & SWEET POTATO FISHCAKES £8.25/£14.50
Peas à la Française, lardons, hollandaise, lemon

BRAKSPEAR BITTER BATTERED HADDOCK £13.50
Pea purée, tartare sauce, triple cooked chips, lemon

ROASTED GAMMON £9.95
Free range eggs, watercress, triple cooked chips

GOAT'S CHEESE & RED PEPPER RAVIOLI (V) £14.50
Rocket & lemon pesto, pine nuts

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

THE PORCH HOUSE SALAD (VG) £9.50
Baby spinach, candied pecans, vegan feta, quinoa, avocado, strawberries, carrot, lime vinaigrette *(Add grilled chicken £5)*

SIDES

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





L U N C H
M E N U

THE
PORCH
HOUSE

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