

Sunday 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

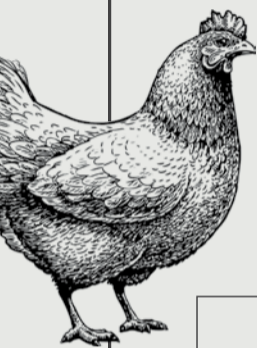
JUNIPER CURED SMOKED SALMON, fennel salad, grapefruit, squid ink tapioca crisp £8.50

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



ROASTS

At The Porch House we are serious about our meat. All our beef, pork & lamb is provided by our friendly farmers at Taste Tradition & is from native traditional breeds; all our beef is dry aged for a minimum 30 days.

All our roasts are served with glazed thyme roasted root vegetables, fluffy fat roasted potatoes, horseradish creamed cabbage, onions & house gravy.

**ROASTED NATIVE BREED
DRY AGED SIRLOIN** £17.00
Slow braised beef cheek, Lyonnaise onions & tarragon fritter, Yorkshire pudding, horseradish sauce

ROAST OF THE DAY
Please see the blackboard for this week's special

**PAN-ROASTED GLOUCESTER
OLD SPOT PORK FILLET** £16.00
Slow braised pork belly, sage dusted crackling, apple sauce

MAINS

DEXTER BEEF BURGER £13.95

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

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

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

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



SIDES

CREAMED SPINACH, gruyere £5.00 | **BABY POTATOES**, spring onions, shallot & parsley £4.00

STEAMED & CHARRED BROCCOLI, chilli & Stilton butter £3.50 | **PEAS À LA FRANÇAISE** £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



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MENU

THE
PORCH
HOUSE

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WWW.PORCH-HOUSE.CO.UK