

# THE PORCH HOUSE

TWO COURSES £23.95 | THREE COURSES £27.95

## A P E R I T I F

### BUZZECCO £7.50

Warner Edward's Honeybee gin, honey, prosecco

### HONEYBEE G&T £6.00

Warner Edward's Honeybee gin, Double Dutch tonic

## M O R S E L S

### HOMEMADE PORK CRACKLING £3.50

Sage salt, apple chutney

### MARINATED MIXED OLIVES (V)

£4.00

### DAILY BREAD (V) £4.95

Garlic & rosemary butter

## S M A L L P L A T E S

### SOUP OF THE DAY, artisan breads (V)

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

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

**PAN-ROASTED SCALLOPS OF THE DAY**, see our blackboard or ask your server for today's flavour **(GF)** (Supp £5.00)

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

## T O S H A R E

**GARLIC & ROSEMARY STUDED CAMEMBERT**, sloe gin & damson chutney, rustic toasts (Supp £1.00pp)

## R O A S T S

*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

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

Slow braised pork belly, sage dusted crackling, apple sauce

## M A I N S

### DEXTER BEEF BURGER

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

### SMOKED HADDOCK CHIVE & SWEET POTATO FISHCAKES

Peas à la Française, lardons, hollandaise, lemon

### GOAT'S CHEESE & RED PEPPER RAVIOLI (V)

Rocket & lemon pesto, pine nuts

### OCEAN FISH PIE

Creamed potatoes, savoy cabbage, leeks & peas

### THE PORCH HOUSE SALAD (VG)

Baby spinach, candied pecans, vegan feta, quinoa, avocado, strawberries, carrot, lime vinaigrette (Add grilled chicken £5)

## S I D E S

**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

## D E S S E R T S

### TREACLE TART

Raspberry compote, milk ice cream

### CHOCOLATE DELICE

Chocolate soil, milk ice cream

### LEMON BAVAROIS

Praline, blueberries, crushed meringue, basil

### VANILLA CRÈME BRÛLÉE

Poached peaches, pistachio biscotti

### THE PORCH HOUSE CHEESEBOARD (Supp £1.00pp)

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



M E N U

THE  
PORCH  
HOUSE

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