

THE
**PORCH
HOUSE**

Dinner Menu

Morsels

- Marinated mixed olives (VG) **£4.00**
Salt & sage pork crackling, pear chutney (GF) **£3.50**
Warm table bread, garlic butter, salted butter, balsamic & olive oil (V) **£6.50**
Roasted red pepper & tomato houmous, flatbreads (VG) **£4.50**

Starters

- Homemade soup of the day, salted butter, gluten free roll (V, GF) **£5.50**
Thai sesame chicken lollipops, light green curry sauce, bok choy (GF) **£7.50**
Baked shell-on tiger prawns, garlic butter, chilli, toast **£10.95**
Duck liver & orange pâté, spiced pear chutney, watercress, warm brioche **£8.50**
Winter stewed tomato tart, shallot crisp, white balsamic, crumbled feta, charred gem (VG) **£7.00**
Chapel & Swan smoked salmon, lemon, pickled shallot, cornichons, soda bread **£8.95**
Scallops of the day (please see our black board or ask your server for today's special) **£11.95**

Sharing

- Whole-baked rustic Camembert studded with garlic & rosemary, tearing brioche, apple chutney (V) **£14.95**
Dry-aged grilled steak, steamed broccoli, sourdough crudités, dipping white wine
& three cheese fondue **£17.95**

Mains

- Dry-aged rib cap burger, Swiss cheese, crispy onions, sesame bun, skin-on fries **£13.95**
Mustard seed, sage & onion marinated double-cut pork chop, caramelised roots, baked apple,
rosemary jus (GF) **£16.95**
Roasted butternut squash & goat's cheese risotto, crispy sage (V/GF) **£13.95**
Market fish of the day (See daily blackboard or ask your server for today's special)
Duo of Mount Grace lamb, braised shepherd's pie, rump, garden vegetables (GF) **£19.50**
King prawn & chorizo linguine, garlic, chilli, lemon, olive oil **£16.50**
Wild mushroom & tarragon dumplings, truffle soya cream (VG) **£14.50**
Dry-aged native breed steak, Parmesan broccoli, garlic butter, traditional chips
14oz bone in sirloin **£26.00**
8oz fillet steak **£29.00**
(Feeling healthy? Swap out your chips for a side of green vegetables)
Chicken Kiev ballotine, pea & broad bean fricassee, tomato & thyme dressing **£15.95**
Pan-fried cod fillet, potato, truffle & Parma ham terrine, cauliflower, fresh herbs (GF) **£19.50**
Asian crispy duck salad, cucumber, carrots, spring onion, chilli, sesame & hoisin dressing **£7.95 / £14.50**

Sides

- Creamed spinach with Gruyère (V) **£4.50**, Steamed broccoli, Maldon sea salt (V/GF) **£3.50**,
Maple-glazed carrots (V/GF) **£3.00**, Bocconcini & red onion salad, Secretts leaves, balsamic dressing (V) **£3.50**,
Beef dripping mash **£3.50**, Skin-on fries or traditional chips **£3.00**
Add truffle & Parmesan topping **£1.00**

Sauces £1.50

Peppercorn, Bearnaise, Gravy

If you're a party of 8 or more, an optional 12.5% service charge will be added to your bill as a BIG thank you to all of our team,
kind of like a hug but without the awkward body contact.

Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change
from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate we cannot guarantee any item is allergen free

V - vegetarian VG - vegan GF - no gluten containing ingredients