

# THE PORCH HOUSE

## Lunch 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**

**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**

### Light lunch

**Avocado Florentine, toasted English muffin, spinach, poached egg, hollandaise £8.95**

**Add smoked salmon £2.50 Add streaky bacon £2.50**

**Smoked haddock, braised leek & Parmesan chowder bake, dunking toasts £9.95**

### Sandwiches

*All our sandwiches are served on white or brown bloomer bread & come with skin-on fries  
or a mug of our homemade soup of the day*

**Grilled dry-aged steak sandwich, braised Oxford Gold beer onions, rocket £11.95**

**Grilled chicken, smoked streaky bacon & avocado sandwich, gem lettuce £9.50**

**Chapel & Swan smoked salmon, cream cheese, cucumber £9.95**

### Mains

**Dry-aged rib cap burger, Swiss cheese, crispy onions, sesame bun, skin-on fries £13.95**

**Ale-battered sustainable haddock, traditional chips, mushy peas £13.95**

**King prawn & chorizo linguine, garlic, chilli, lemon, olive oil £16.50**

**Wild mushroom & tarragon dumplings, truffle soya cream (VG) £14.50**

**Dry-aged native flattened rump steak, traditional thick-cut chips, garlic butter (GF) £12.95**

*(Feeling healthy? Swap out your chips for a side of green vegetables)*

**Grilled chicken breast, black bean, chickpea & green bean fricassee, herb dressing (GF) £12.50**

**Winter ploughman's, venison & pork sausage roll, blackberry jelly, pork pie slice, leek & cheddar quiche, soup £13.95**

**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**

**Bocconcini & red onion salad, Secretts leaves, balsamic dressing (V) £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