

# THE PORCH HOUSE

## Sunday 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**

### Roasts

*All our roasts come with roasted glazed carrots and parsnips, braised red cabbage, broccoli, fat roasted potatoes,  
Yorkshire puddings and lashings of gravy*

Roasted native breed dry-aged sirloin, slow braised beef cheek fritter, Yorkshire pudding,  
horseradish sauce **£18.00**

Roasted chicken supreme, pigs in blankets, sage & onion bread sauce **£16.50**

Pan roasted Gloucester Old Spot fillet, slow braised pork belly, sage crackling, apple sauce **£16.00**

Individual vegan Wellington, steamed new potatoes, veggie gravy (VG) **£13.50**

### Mains

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

Roasted butternut squash & goat's cheese risotto, crispy sage (V/GF) **£13.95**

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

Market fish of the day (See daily blackboard or ask your server for today's special)

Asian crispy duck salad, cucumber, carrots, spring onion, chilli, sesame & hoisin dressing **£7.95 / £14.50**

### Sides

Cauliflower cheese (V) **£4.00**, 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