



PORTERHOUSE
RESTAURANT

NIBBLE WHILE YOU WAIT

Crispy devilled whitebait, tartar sauce	£3.00	Crisp pork crackling, warm apple sauce	£3.00
Marinated olives, roasted peppers	£3.00	Black pudding fritters, spicy ketchup	£3.00

STARTERS

Pea and ham soup, minted crème fraîche and croutes	£4.50	Beetroot marinated home cured salmon with cucumber pickles, toasted sour dough, baby watercress	£7.50
Potted chicken liver parfait, toasted sour dough, red onion marmalade & dressed salad	£6.00	Whitby crab cheesecake, ginger biscuit base, pickled shallots and rocket salad	£7.50
Classic Porterhouse pinkie prawn cocktail, Bloody Mary cocktail sauce and dressed iceberg leaves	£7.00	Duck hash cake with fried free range egg and Cumberland sauce	£6.00
Twice baked cheddar cheese and grain mustard soufflé with creamy leeks	£5.50		

OUR PORTERHOUSE GRILL

Our steaks are aged for a minimum of 38 days. All chargrilled to your liking and served with double cooked hand cut chips or French fries and your choice of a side.

24oz Prime Porterhouse (the best we have on offer, served on the bone)	£29.50
32oz Côte de boeuf for two to share	£55.00
10oz Prime Sirloin	£18.50
10oz Prime Rump	£16.50
8oz Prime Fillet	£22.50
14oz spatchcock chicken, your choice of flavouring either garlic & herb, cajun spiced, or lemon & rosemary	£14.00

SIDES

Rocket and Parmesan, crispy fried onion rings, creamy mash, double cooked chips, mini Caesar salad, buttered greens, French fries with truffle oil & Parmesan, roasted flat mushroom with garlic butter, confit plum tomatoes	£3.00
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OUR MAIN EVENT

Roast fillet of cod, wrapped in pancetta and sage with butter bean & sundried tomato ragout	£15.00
Porterhouse fish pie, smoked haddock, salmon & prawns cooked in a creamy dill & lemon sauce topped with crushed cauliflower cheese with sauté potato & buttered greens	£16.00
Duck leg confit cassoulet, chorizo, black pudding mash	£17.00
Classic Porterhouse beef Bourguignon, creamy mash, french beans and crisp pancetta	£13.00
Chargrilled aubergine with cous cous and feta cheese, roasted tomato sauce	£11.00
Stuffed flat cap mushroom, butter bean, sweet potato & sage stuffing, lyonnaise potato, garlic & parsley butter sauce	£11.00
Smoked ham hock and chicken pasty, champ mash	£14.00

SAUCES

Complement your steak with one of our homemade sauces Peppercorn, béarnaise, or garlic	£3.00
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PUDDINGS AND CHEESE BOARD

Date & sultanas mug pudding with caramel sauce & honeycomb ice cream	£6.00	Rum & raisin iced parfait, ginger shortbread biscuit, rum & raisin syrup	£6.00
Vanilla panna cotta macerated strawberries, & meringues	£6.00	Mrs Eastwoods mum's orange tart with clotted cream	£6.00
Chocolate orange mousse rolled in crispy popcorn with fresh berries	£6.00	Our Yorkshire cheese board, served with homemade chutney, celery, sour dough and grapes	
		Three for £6.00 Five for £7.50 Seven for £9.00	

