



PORTERHOUSE
BUTCHER^{AND} GRILL

Restaurant Week

2 Courses 20.00 / 3 Courses 25.00

15th - 19th January

3 Lindisfarne Oysters – with Shallot Vinegar

Duck Liver Pâté, Celeriac/Apple Remoulade and Rye Crackers

Roasted Squash, Candied Pumpkin Seeds, Middle Eastern Spices and Labneh 

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Grilled Minute Steak – with Peppercorn Butter and Chips

Smoked Haddock and Leek Pie with Montgomery's Cheddar

Baked Potato Gnocchi, Cavolo Nero and Toasted Hazelnuts 

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Crème Caramel

Steamed Marmalade Pudding with Custard 

Bitter Chocolate Mousse 

 Suitable for vegetarians

Food Allergies, Intolerances and Special Dietary Requirements

Due to the presence of allergens in some dishes, we cannot guarantee the absence of allergen traces in our menus. Before ordering your food and drinks, if you would like to know about our ingredients please ask a member of our staff.

100% of all gratuities are distributed evenly amongst all staff.

All prices include VAT