**“The Porchester’s Favourite Soup”**  
Roasted butternut squash, sweet potato and carrot soup  
with garlic toast(\*vg) 6

Porchester macaroni and cheese

with crusty breadcrumb topping (v) 6.5

Smoked salmon, caper, lemon & dill dressing with toast 9.5

Bread, olives, Farrington rapeseed oil,

balsamic vinegar (vg) 4

Artichoke and spinach dip with flat bread (v) 5

Chorizo and Cumberland sausage scotch egg 4.5

Honey and mustard Cumberland sausages 6.5

British chicken wings with spicy salsa 7

Homemade sausage roll 4

Bean dip with flat bread (v) 4

STARTERS

THE PORCHESTER

Trio of Cumberland sausages, homemade mash, caramelized onions and ale gravy 12.5

Young’s Bitter battered Cod fillet with mushy peas, chunky chips and homemade tartare sauce 14.5

**A Cut Above**

Two Aberdeen Angus sirloin steaks  
with watercress, chunky chips  
and house butter 28\*

From Sunday 5pm to Thursday (For two people)

Vegetarian Stack

Veg stack with vegan cheese, flat mushroom, courgette, red pepper, spinach, lemon and chive mayo 13.5

Special Burger

British beef burger with Butlers Secret cheddar, smoked back bacon, lettuce, ketchup and mayonnaise 14

\*Gluten free or vegan bun available

Classic Burger

British beef burger with pickles, cheese, ale cooked onions, ketchup and mayonnaise 13.5

Chicken Burger

Chicken breast in mild chilli & garlic marinade with spinach, beef tomato and lemon & chive mayonnaise 13.5

**SPECIALS** - see the board or ask a staff member

Bar board – British Chicken wings, mini sausages, sausage roll,  
Scotch egg, chunky chips 16

Vegetarian board – Four Bean dip, artichoke & spinach dip, Butler’s Secret cheddar strips, skinny fries, with flat bread 14

Trio mini Steak and Ale pies, ketchup, mustard, gravy and chunky chips 16

SHARERS

MAINS

**“Stick to your ribs”**

Winter warmer Broth

Lamb, vegetable and barley broth, toasted sourdough 7.5

**“Brain Food”**

Roasted salmon trout with gremolata, roasted sweet potato and rocket salad, olive oil, lemon, apple cider vinegar dressing 14

HEARTY & HEALTHY

“**Good for your Heart”**

Green lentil, roasted butternut squash and Crown Prince pumpkin, lemon

Vegan Stew 8.5

**“Power Salad”**

Red quinoa, chickpea, beetroot and carrot salad, basil, parsley, coriander, lemon, apple cider vinegar, olive oil dressing with sunflower seeds (vg) 8.5

SIDES

Skinny Fries 4

Chunky chips with cheese 5

Seasonal vegetables 4

Porchester house salad 4

Buttered mashed potato 4

**“Comforting”**

Dingle Dell gammon steak, two duck eggs, chunky chips 13

Sticky toffee pudding with toffee sauce

and salted caramel ice cream 6.5

Vegan chocolate brownie with vegan vanilla ice cream 6.5

Chocolate pudding with vanilla ice cream 6.5

Bakewell Tart with clotted cream 6.5

Apple and berry crumble with custard 6.5

Cheese board– Butler’s Secret cheddar, Isle of Mull, Blue Monday with seeded crackers and ale chutney 7.5

Selection of Jude’s ice cream £2 per scoop

*(Salted Caramel, Vanilla, Gin & Tonic Ice cream  
or Aperol Sorbet\* Vegan ice cream available)*

PUDDINGS

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.