



## Small Sharing Plates

**£5 each or 3 for £12**

**we recommend ordering two or three depending on how peckish you are**

### **Black Pudding Bhajis**

*curry mayonnaise, apple and coriander salad*

### **Raw Pear, Harrogate Blue Cheese**

*& walnut salad (V) (GF) (N)*

### **Hoisin Chicken Wings**

*with spring onion, radish & sesame (GF)*

### **Sauteed Baby Squid**

*with chorizo, courgette & pesto (GF)*

### **Rump Steak Skewers**

*with green peppercorn sauce*

### **Roasted Padron Peppers**

*with smoked sea salt (GF) (N)*

### **Buttermilk Fried Chicken Fillets**

*with roasted garlic mayo*

### **Moroccan Lamb Meatballs**

*tomato, fennel, cumin & coriander sauce*

### **Smoked Haddock & Leek**

*macaroni cheese bites*

### **Chicken Liver Pâté**

*spiced plum chutney & brioche*

### **Globe Artichoke Fritters**

*lemon & garlic aioli (V)*

### **Beer Battered Cod Bites**

*tartar sauce*

### **Marinated Courgettes**

*goats curd, lemon, rocket & toasted pine nuts (V) (GF) (N)*

### **Roasted Beetroot Hummus**

*with toasted pitta bread sticks (V)*



## Sharing Boards

**Ideal ale-quaffing bites**

### **Antipasto**

*Parma ham, chorizo, mortadella, salami, sundried tomatoes, pesto, pickles, olives, feta cheese & brown ale bread*

£15

### **Porters House Board**

*A selection of cured meats, chicken liver pate, roasted padron peppers, black pudding bhajis, french fries, brown ale bread, pickles, fries & dips*

£20

## Mains

**slap-up specialities**

### **Fish & Chips**

*Beer battered cod, crushed minted peas, homemade chips, tartar sauce*

£11.95

### **Rump Steak 8oz**

*28 day aged rump steak, french fries, rocket & parmesan salad, green peppercorn sauce*

£11.95 (GF)

### **Bangers & Mash**

*Pinwheel sausage, creamy mashed potatoes, red wine gravy & crispy onions*

£10.95

### **Mediterranean Linguini**

*Linguini pasta with pesto, globe artichokes, olives, sun dried tomatoes, pine nuts, rocket & feta cheese (V)(N)*

£9.95

### **Porters Parmo**

*Breaded chicken breast topped with three cheese sauce, gruyere cheese, french fries & house salad*

£11.95

**We also do Sunday lunch.  
Pre-book with us and get a free pud!\***

*\*Free pudding is per person on any pre-booked Sunday Lunch*

*For advice on food allergies and intolerances, please speak to a member of our Team who will be able to assist you. (V) Suitable for Vegetarians. (GF) Gluten Free. (N) Contains Nuts.*

## A bit on the side

French Fries / House Salad / Coleslaw / Creamed Potatoes  
Seasonal Buttered Greens / Brown Ale Bread & Butter  
£3 each



## Fancy Sarnies

all 'fancy sarnies' are served with house salad & french fries

### Double Cheeseburger

Two beef patties, streaky bacon, cheddar cheese, barbecue mayo & crispy onions in a brioche bun  
£10.95

### French Dip

Thinly sliced roast beef, caramelised onions, melted cheddar cheese & dipping gravy, toasted brown ale bread & sweet mustard mayo  
£9.95

### Croque Madame

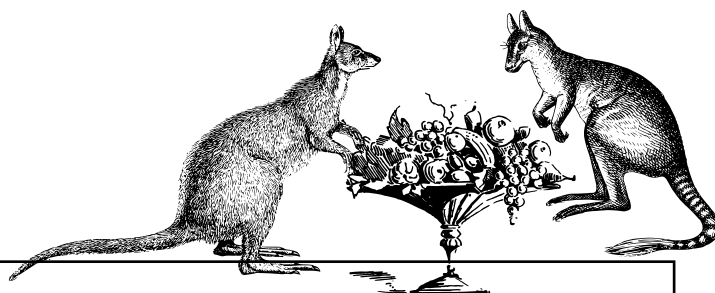
Toasted brown ale bread filled with ham, cheese & dijon mustard with a gruyere cheese crust & a sunny side up egg  
£8.95

### Holy Moly Macaroni Bun

Breaded macaroni cheese, holy moly hot sauce, lettuce & tomato in a brioche roll £9.95

### Fish Finger Sarnie

Beer battered cod strips, tartare sauce, brown ale bread £8.95



## Little Rascals

tasty bites for your whippersnappers

### Mains £5

All served with french fries & cucumber

Macaroni cheese (V)  
Breaded chicken goujons  
Cheeseburger

### Puds £3

A selection of ice creams  
(GF) (V)

Chocolate brownie with vanilla ice cream  
(GF) (V)

## Desserts

£4.95 each

### Black Forest Cheesecake

Vanilla cheesecake, cherry compote, whipped cream

### Rhum Baba

Rhum soaked sponge cake, vanilla cream

### Apple & Crumble

A classic crumble that Granny Porter would be proud of served with vanilla custard

### Chocolate Brownie

Chocolatey heaven. Ooh er missus.  
Served with vanilla ice cream (GF) (V)



## Afternoon Tea

A delightful selection of finger sandwiches, mini veggie quiche, fruit scones, chocolate & pistachio brownies, raspberry & passionfruit tart, macarons and a mini rhum baba, with clotted cream and preserves to boot!

Served with any of our fine selection of teas

**£16.95**



## Tipsy Tea

*Chin chin!*

*Choose from our list of luscious libations and enjoy a Tipsy Tea, make your afternoon one to remember!*

### **Cheeky Tea-ki**

*A hearty mixture of Plantation Rhums, Pimento Dram, Maraschino, almond syrup, fresh lime and fruit juices*

£25.95

### **More Gin Vicar?**

*Gin, Elderflower liqueur, fresh lemon and simple syrup, topped with lashings of Prosecco*

£25.95

*(both served with full afternoon tea)\**



## Bubbles

**Tosti Prosecco 750ml**  
£25

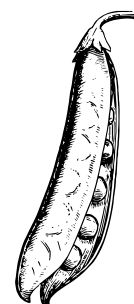
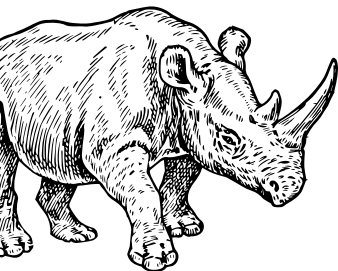
**Taittinger Brut Reserve NV 750ml**  
£60

**Taittinger Brut Prestige Rose NV 750ml**  
£75

*Ts & Cs*



*Card details required upon booking. Failure to show or if less guests arrive than expected, there will be a £10pp charge from the card given. Bookings can only be made 24hr in advance of the booking date at the very latest. Please call the venue if you wish to check daily availability 0191 261 7600 Bookings may be transferred to a different date only by managers digression with at least a 24hr notice period*



## Sunday Lunch



### Starters

**£5 each or 3 for £12**

*Tasty morsels to whet your appetite...*

**Black Pudding Bhajis**  
*curry mayonnaise, apple  
and coriander salad*

**Sauteed Baby Squid**  
*with chorizo, courgette & pesto  
(GF)*

**Buttermilk Fried Chicken Fillets**  
*with roasted garlic mayo*

**Chicken Liver Pâté**  
*spiced plum chutney & brioche*

**Marinated Courgettes**  
*goats curd, lemon, rocket &  
toasted pine nuts (V) (GF) (N)*

**Raw Pear, Harrogate  
Blue Cheese**  
*& walnut salad (V) (GF) (N)*

**Rump Steak Skewers**  
*with green peppercorn sauce*

**Moroccan Lamb Meatballs**  
*tomato, fennel, cumin &  
coriander sauce*

**Globe Artichoke Fritters**  
*lemon & garlic aioli (V)*

**Roasted Beetroot Hummus**  
*with toasted pitta bread sticks  
(V)*

**Hoisin Chicken Wings**  
*with spring onion, radish  
& sesame (GF)*

**Roasted Padron Peppers**  
*with smoked sea salt (GF) (N)*

**Smoked Haddock & Leek**  
*macaroni cheese bites*

**Beer Battered Cod Bites**  
*tartar sauce*



## Rambunctious Roasts

*All roasts are served with garlic & thyme roast potatoes, carrot and swede crush, braised red cabbage, buttered vegetables, maple roasted parsnips, cauliflower cheese, Yorkshire pudding and jugs of gravy*

**Roast Pork Loin**  
*Local pork with crackling & apple sauce*  
**£11.50**

**Roast Topside Beef**  
*Served pink*  
**£11.50**

**Roast Chicken**  
*Yorkshire chicken breast with pigs in blankets*  
**£11.50**

**Nut Roast**  
*Homemade nut roast with vegetarian gravy*  
**£11.50 (N)(V)**

**Roast Sirloin**  
*Served pink*  
**£14.95**



## Desserts

£4.95 each



### **Black Forest Cheesecake**

*Vanilla cheesecake, cherry compote,  
whipped cream*

### **Apple & Crumble**

*A classic crumble that Granny Porter  
would be proud of served with vanilla custard*

### **Rhum Baba**

*Rhum soaked sponge cake, vanilla cream*

### **Chocolate Brownie**

*Chocolatey heaven. Ooh er missus.  
Served with vanilla ice cream  
(GF) (V)*

