

Entrees

- New Zealand Greenlip Mussels w a Herb Brioche Crust £5.45
Avocado & Bacon Salad w Balsamic Dressing £4.25
Baby Mozzarella, Vine Tomato & Basil Pesto on Toasted Ciabatta (v) £5.25
Pan Fried Duck Egg w Griddled Asparagus £4.75

Mains

- The Porter Mixed Grill £12.95
Line Caught Sea Bass w Red Pepper Vinaigrette £12.75
Smoked Toulouse Sausage & Mash w Roasted Shallots £7.75
Venison fillet w Rioja, Shallots & Blueberries £10.25
served w horseradish potato cake
Beer Battered Cod & Chips w Caramelised Lemon £7.95
New Season Lamb Cutlets w Bubble & Squeak £9.95
Garden Pea & Gorgonzola Risotto (v) £7.25
Apple Glazed Pork Chop w baby potatoes & Bobby Beans £7.50
Steak, Harveys Ale & Mushroom Pie w seasonal vegetables & mash £8.25
Baked Chicken fillet w bacon, blue cheese & pesto mash £8.15
Rare Breed Rib-eye Steak w Fresh Green Peppercorn Sauce £11.95
served w skin on fries, grilled tomato & mixed leaves

Light Mains

- Field Mushrooms & Pancetta Welsh Rarebit £6.45
Ricotta & Spinach Tortelloni (v) £6.75
Smoked Mackerel w Potato Salad £7.25
Penne Pasta w Wild Mushroom (v) £6.95
Neal's Yard Cheese Plate w Fruit Compote (v) £8.95

Salads

- Swedish Crayfish Salad w Braeburn Apple £7.50
Three Bean Salad w Garden Peas, Green Beans & Broad Beans (v) £6.50
Succulent Cajun Chicken and Bacon £7.25

Ingredients are sourced primarily from Borough Market,
taking advantage of seasonal produce change