

Porters Wine Bar, 56 High Street, Hastings TN34 3EN 01424 437000

Group Name:

Contact Name:

Contact No:

Booking Date:

Time:

Main Menu February 2020	No. of people	Name(s)
Starters		
(V) Vegetarian soup of the day with crusty bread		
(V) Halloumi sticks with a spicy Harissa yoghurt dip		
(GF,N) Chargrilled Romesco pepper and leek bruchetta		
Scallops with black pudding and pea puree		
Baked camembert with crusty bread and cranberry sauce		
(VG) Wild mushroom arancini		

Mains	No. of people	Name(s)
(VG,N) Sesame seed, parsnip and wild rice tabbouleh with carrot and kale		
(VG) Plant based vegan cheese burger with burger relish served in a bun with salad, pickles and fries		
Goan fish curry with monk fish, king prawn, squid and bream with rice, poppadom and cucumber mint raita		
(VG) Porcini mushroom, lentil and fresh herb lasagne with tomato and red onion salad		
Grass fed Sussex beef burger with blue cheese & bacon or cheddar & bacon served in a bun with salad, pickles & fries		
8oz Fillet steak served on a Hot Rock with fries, salad & garlic butter		
8oz Ribeye steak served on a Hot Rock with fries, salad & garlic butter		
Peppercorn or blue cheese sauce		
(VG) Sweet potato, coconut, spinach and red lentil dahl		
(VG) Sweet potato, coconut, spinach and red lentil dahl with halloumi		
Baked chicken breast salad with baby potatoes, peas, green beans and Dijon dressing		

Moules mariniere with chips or crusty bread		
Cod and dill fish cakes with fries, salad and tartar sauce		
Slow roasted belly pork served with mash, red cabbage and gravy		
Steak and ale pie with new potatoes and seasonal vegetables		
Porters' posh fish pie (king prawns, crab, cod, salmon, haddock and egg) with seasonal vegetables		