



SMALL PLATES

- PORK BELLY BITES** GLAZED WITH CHILLI JAM, HOISON DIP 9.95
TENDERSTEM & GRELOT ONION BHAJI CHILLI, LIME AND GINGER YOGHURT 7.95 **VG**
DEVILLED CALAMARI CHILLI LIME AND GINGER YOGHURT 9.95
KOREAN FRIED CAULIFLOWER WINGS GOCHUJANG, SESAME, CORIANDER, PICKLED CUCUMBER 7.95 **V**
THAI STEAK SKEWERS CHILLI, GINGER, CORIANDER, LEMONGRASS 10.95
BAKED GOATS CHEESE ROASTED FIGS, HOT HONEY & SEEDED STONEBAKED BREAD 9.95 **VG**

MAINS

- SALMON EN CROUTE** CRUSHED NEW POTATOES, MAPLE ROASTED CARROTS & GREENS 17.95
DOUBLE SMASH BURGER AIOLI, CHEDDAR CHEESE, PICKLES, BRIOCHE BUN, FRIES 16.95
LAMB SHANK MASSAMAN CURRY, LEMON RICE & PICKLED CUCUMBER 23.95
FISH AND CHIPS LONG MAN ALE BATTERED HAKE, FRIES, MUSHY PEAS, TARRAGON TARTARE, CHARRED LEMON 15.95
MOULES MARINIÈRE CONFIT SHALLOT & WHITE WINE SAUCE, SEEDED CRUSTY BREAD 18.95
PAN SEARED DUCK BREAST DAUPHINOISE POTATOES, MAPLE ROASTED CARROTS, CAVALO NERRO & FIG JUS 18.95
CHICKEN MILANESE TRUFFLE & CREAM SAUCE, FRIES 16.95
FILLET STEAK 8oz £32 RIB EYE 8oz £29 SERVED ON HOT ROCK, FRIES, SALAD & GARLIC BUTTER
STEAK FRITES THINLY SLICED SIRLOIN MINUTE STEAK, CHIMICHURRI, GARLIC BUTTER & FRIES 17.95
SLOW ROASTED PORK BELLY MASHED POTATO, CHARRED HISPI CABBAGE, BURNT APPLE PUREE & CIDER JUS 17.95
BUTTERNUT SQUASH CHILLI & CORIANDER ROASTED LASAGNE 14.95 **V**
PORTERS SHEPHERDESS PIE MUSHROOM, LENTIL & RED WINE RAGU, MASH TOPPING & VEGAN FETA CRUST 15.95 **V**

SIDES

- ROSEMARY & SEA SALT FRIES** v 4.95 **MIXED OLIVES** 2.95 **CAJUN HALLOUMI BITES, AIOLI & CRISPY ONIONS** 7.25
SEEDED STONEBAKED BAGUETTE, BALSAMIC & OLIVE OIL 4.25 **POTATOE DAUHPINOISE TOPPED WITH CHEDDAR** 5.95
PORTERS HOUSE SALAD mixed lettuce, carrots, red cabbage, red onion, tomato, cucumber, seeds & house dressing 7.25

DESSERTS

- CHOCOLATE BROWNIE** WHITE CHOCOLATE SAUCE, RASPBERRY DUST & PISTACHIO ICE CREAM 7.50
STICKY TOFFEE PUDDING BUTTER SCOTCH SAUCE, MADAGASCAN VANILLA ICE CREAM 7.50
BANOFFEE WAFFLE BANANA, BANOFFEE SAUCE, MADAGASCAN VANILLA ICE CREAM/SORBET 7.50 **V**
APPLE, BLACKBERRY & CINAMMON CRUMBLE VANILLA ICE CREAM & CUSTARD
LEMON TART RASPBERRY SORBET/ MADAGASCAN VAILLA ICE CREAM 7.50
SUSSEX CHEESEBOARD BRIGHTON BLUE, SUSSEX BRIE, SOURDOUGH CRACKERS, GRAPES, WALNUTS & CHUTNEY 10.50 **ADD PORT 4.50**
ARTISAN ICE CREAM WAFFLE WAFER PISTACHIO/STRAWBERRY CLOTTED CREAM/ MADAGASCAN VANILLA/RICH CHOCOLATE 3 SCOOPS 7.95
ESPRESSO MARTINI 10.50 TIRAMISU MARTINI 10.50. LIQUOR COFFEE 7.25

V- vegan VG- vegetarian

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

The whole menu is subject to availability, we are a busy kitchen using fresh locally sourced ingredients sometimes we do run out of things or ingredients are unavailable