

SMALL PLATES

PORK BELLY BITES GLAZED WITH CHILLI JAM, HOISON DIP 9.95

KING PRAWN BLOODY MARY COCKTAIL, GRANARY BREAD 10.50

CHICKEN LIVER PARFAIT, RED ONION MARMALADE & TOASTED SOURDOUGH 8.95

BAKED CAMEMBERT, CRANBERRY SAUCE AND TOASTED SOURDOUGH 9.95

BUFFALO CAULIFLOWER CHIVE AND GARLIC AIOLI 7.95 V

THAI STEAK SKEWERS CHILLI, GINGER, CORIANDER, LEMONGRASS 10.95

TENDERSTEM & GRELOT ONION BHAJI CHILLI, LIME AND GINGER YOGHURT 7.95 VG

MAINS

PAN FRIED SEA BASS FILLETS, ROMESCO, CORIANDER & BASIL CRUSHED NEW POTS, TENDERSTEM BROCCOLI AND ROASTED CARROTS 18.95

DOUBLE SMASH BURGER AIOLI, CHEDDAR CHEESE, PICKLES, PRETZEL BUN, FRIES 16.95

LAMB TAGINE JEWELLED COUSCOUS & FLATBREAD 19.95

KING PRAWN, HADDOCK & SALMON PIE CHIVE & CHEDDAR MASH, SEASONAL GREENS 18.95

PAN SEARED DUCK BREAST DAUPHINOISE POTATOES, MAPLE ROASTED CARROTS, CAVALO NERRO & FIG JUS 18.95

CHICKEN MILANESE PIGS IN BLANKETS, STILTON & CRANBERRY SAUCE, FRIES 17.95

FILLET STEAK 802 £32 RIB EYE 802 £29 SERVED ON HOT ROCK, FRIES, SALAD & GARLIC BUTTER

STEAK FRITES THINLY SLICED SIRLOIN MINUTE STEAK, CHIMICHURRI, GARLIC BUTTER & FRIES 17.95 + PRAWNS 5.95

SLOW ROASTED PORK BELLY CHUMP SPROUT MASH, BRAISED RED CABBAGE, SEASONAL VEGETABLES, CRANBERRY & RED WINE REDUCTION 18.95

ROASTED BUTTERNUT SQUASH, BUCKWHEAT, QUINOA, CRANBERRIES, CHICKPEAS, PUMPKIN SEEDS, VEGAN FETA HARRISA SAUCE AND CORIANDER DRESSING 15.95 **V**

PORTERS SHEPERDESS 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 HOT HONEY HALLOUMI WRAPPED IN BACON 8.25 HOT HONEY HALLOUMI BITES 7.25 STILTON SAUCE 2.95

SEEDED STONEBAKED BAGUETTE, BALSAMIC & OLIVE OIL 4.25 PIGS IN BLANKETS & CRANBERRY SAUCE 7.95

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 CREAM7.50

STICKY TOFFEE PUDDING BUTTER SCOTCH SAUCE, MADAGASCAN VANILLA ICE CREAM 7.50

BANOFFEE WAFFLE BANANA, BANOFFE SAUCE, MADAGASACN 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