



### Starters

All freshly homemade; served with a brown or white roll and butter

#### The London Particular (Pea and Smoked Bacon Soup) £3.95

Is so named because of the thick, 'peasouper' London fogs of the early 1900's

#### Norfolk Dressed Crab £5.95

Light & dark crabmeat mixed with mayonnaise, mustard, lemon juice & parsley

#### Chicken Liver Pâté with Brandy and Garlic £4.25

A smooth pâté; served with red onion marmalade

### World Famous Pies

Served with one of the following: Covent Garden Vegetables, Green Salad, Chips, Mashed Potato, New Potatoes or Baked Potato

#### Steak, Guinness and Mushroom Pie £11.95

Steak in a sauce of mushrooms, tomatoes, Guinness & herbs, topped with puff pastry

#### Steak and Cheddar Pie £11.95

Steak in a rich gravy finished with mature cheddar cheese and topped with puff pastry

#### Fisherman's Pie £11.95

Cod, salmon & prawns, in a creamy dill & parsley sauce, with cheese & potato topping

#### Roast Chicken and Sweet Corn Pie £11.95

Flaked roast chicken with sweet corn in a rich red wine gravy, topped with puff pastry

#### Shepherd's Pie £11.95

Minced lamb with red wine, tomatoes, carrots & peas, topped with creamy mashed potato

#### Lamb and Apricot Pie £11.95

Diced lamb with apricots, onions and mint, topped with puff pastry

#### Game Pie £11.95

Mixed Game in a rich port and redcurrant sauce, topped with puff pastry

#### Turkey and Chestnut Pie £11.95

Norfolk turkey in a creamy sauce finished with chestnuts and topped with puff pastry

#### Three Bean, Spicy Lentil and Vegetable Pie £10.95

Kidney, haricot & cannellini beans with spicy lentils & vegetables, topped with puff pastry

#### Roast Tomato and Basil Soup £3.95

Covent Garden Market tomatoes, roasted with fresh basil then blended to a creamy soup

#### Crispy Herb Breaded Mushrooms £3.95

Lightly fried; served with a Stilton, garlic, mayonnaise & cream dipping sauce

#### Potted Shrimps £5.75

Brown shrimps with a pinch of mace and cayenne pepper set in clarified butter

#### West Country Goats' Cheese Salad £4.65 / £ 9.95

Goats' cheese, chives, red pepper & black olives with a tomato & red onion salad

### Classic Dishes

Served with one of the following: Covent Garden Vegetables, Green Salad, Chips, Mashed Potato, New Potatoes or Baked Potato

#### Roast Sirloin of Beef with Yorkshire Pudding £13.95

Served with Yorkshire Pudding, roast potatoes and gravy

#### Beer Battered Cod £12.95

Cod fillet coated in beer batter and deep fried; served with tartare sauce

#### Steak and Kidney Pudding £11.95

The British representative in the culinary Olympics; served as an individual pudding

#### Chicken, Ham and Parsley Pudding £11.95

Chicken breast & ham in a parsley suet crust; served with a rich gravy

#### Salmon Fish Cakes £10.95

Combined with mashed potato, onion & parsley; best served on a bed of spicy lentils

#### Braised Beef Faggots £9.95

Minced beef, onion, carrot & herb faggots, braised in onion & ale gravy

#### Wild Boar and Sage Sausages £11.50

A delicious gourmet sausage for the connoisseur; served with onion & ale gravy

#### Lamb and Mint Sausages £10.95

Lamb and Mint sausages served with garlic mash and a rich gravy

#### Porters Classic Bangers £10.95

Prime Pork, with our own secret combination of herbs and spices

### Steaks

28 day hung Scotch beef. Char-grilled over hot coals. All Served with a choice of Porters Steak Sauce, Béarnaise Sauce or Garlic Butter

8oz Sirloin Steak £13.95

8oz Fillet Steak £16.95

12oz Rib Eye Steak £18.95

### Side Orders

Covent Garden Vegetables, Green Salad, Chips, Mashed Potato, New Potatoes, Baked Potato, Bubble & Squeak, Braised Red Cabbage; all £2.85 each

Spicy Lentils, Mushy Peas, Minted Peas; all £1.55 each

### Fixed Price Menu £22.95 per person

Two Courses  
Any Pie, with appropriate side order and any Pudding  
Half a bottle of Les Freres Red or White Wine  
Tea or Coffee  
Fully inclusive of VAT and Service

### Hot Puddings

All with either whipped cream or custard; scoop of vanilla ice cream 85p extra

#### Spotted Dick £3.95

Not what you might be thinking! A steamed sponge with sultanas

#### Lady Bradford's Sticky Ginger Pudding £3.95

Seriously rib-coating ginger wonderfulness!

#### Steamed Syrup Sponge £3.95

Wickedly delicious, maybe why Britain hasn't been successfully invaded since 1066!

#### Rice Pudding £3.95

Thick and creamy (and you've guessed it) a generous blob of strawberry jam!

#### Dark Chocolate Pudding £3.95

Rich steamed chocolate sponge; served with chocolate custard

### Cold Puddings

Scoop of vanilla ice cream 85p extra

#### Eton Mess £3.95

Meringue, whipped cream and mixed berries

#### Trinity Cream £3.95

The original Crème Brûlée from Cambridge created in the late 18th century

#### Tipsy Summer Pudding £3.95

Soft fruits & berries, set in an individual bread mould; served with a red fruit sauce

#### Chocolate Fudge Cake £3.95

Rich chocolate & fudge cake served with whipped cream

#### Homemade Ice Cream of the Moment £3.95

Homemade ice cream; please ask our pudding consultant for today's choice

### Porters English Cookery Bible £12.99

Now in its third re-print. Over 100 easy to follow best-selling classic Porters recipes with fascinating facts and interesting anecdotes.

### Porters Seasonal Celebrations Cookbook £14.99

A culinary history of feasts, fairs and festivals, with a tempting collection of traditional and contemporary recipes.

### Porters Mustards £2.95

Real Ale Mustard or Chilli Mustard. No artificial additives, 170g jars.

All weights are approximate and pre-cooked. Whilst every effort is made, we cannot guarantee that ingredients have not come into contact with peanuts, groundnuts or genetically modified ingredients prior to delivery to us. Please note that we use fresh crab that might contain small pieces of shell. A discretionary service charge of 10% will be added for the sole benefit of the staff to tables of 5 or more. We accept Visa, Mastercard, Delta, Switch, Solo and JCB credit cards. Cheques must be accompanied by a guarantee card.