



SNACKS

Sourdough Baguette with Farmhouse Butter	4.50
Marinated Olives	5.00 each
Crispy Sushi with Spicy Tuna and Ginger	4.50 each
Crispy Sushi, Steak Tartare and Truffle Mayonnaise	5.00 each
Wagyu Short Rib Croquette, Aioli and Pickled Walnut Ketchup	3.50 each
Blini with Smoked Salmon and Horseradish Cream	3.70 each
Txangurro Crab Croquette with Parmesan	3.50 each
Boquerones with Manzanilla Olives	8.00 to share

SMALL PLATES

Porterhouse Terrine, Pickles and Toasted Sourdough	15.50
Cantabrian Anchovies, French Butter, Raw Shallots and Crusty Bread	12.50
Heritage Tomatoes, Stracciatella di Bufala, Piquillo Peppers and Basil	13.50
House Smoked Salmon – Corbridge Cure Pickled Cucumbers and Horseradish Cream	19.50
Fried Duck Egg, Basque Black Pudding and Paprika	11.50
Thai Rare Beef Salad with Soy and Chilli Fillet Steak, Cherry Tomatoes, Peppers, Peanuts, Mint and Coriander – Soy and Chilli Dressing	15.80
Atlantic Prawn Cocktail	16.50
Petrossian Ossetra Royale Caviar 30g - Blinis and Crème Fraîche	80.00
Steak Tartare	18.00
- add 6g of Caviar	16.00

OYSTERS

Lindisfarne Oysters X3 - **14.25**, X6 - **28.20**, X12 - **55.85**
+3 Hot Chorizo Sausages **5.50**

FRUITS OF THE SEA

6 Mediterranean Prawns and Mustard Mayonnaise	15.00
3 Mediterranean Prawns and 3 Lindisfarne Oysters	20.50
Saltwater Seafood Tower	65.00
Grand Seafood Tower	120.00 to share
Royal Seafood Tower (with Lobster)	140.00 to share
Hot Roasted Shellfish with Chilli and Garlic Butter	140.00 to share



Scan me for vouchers

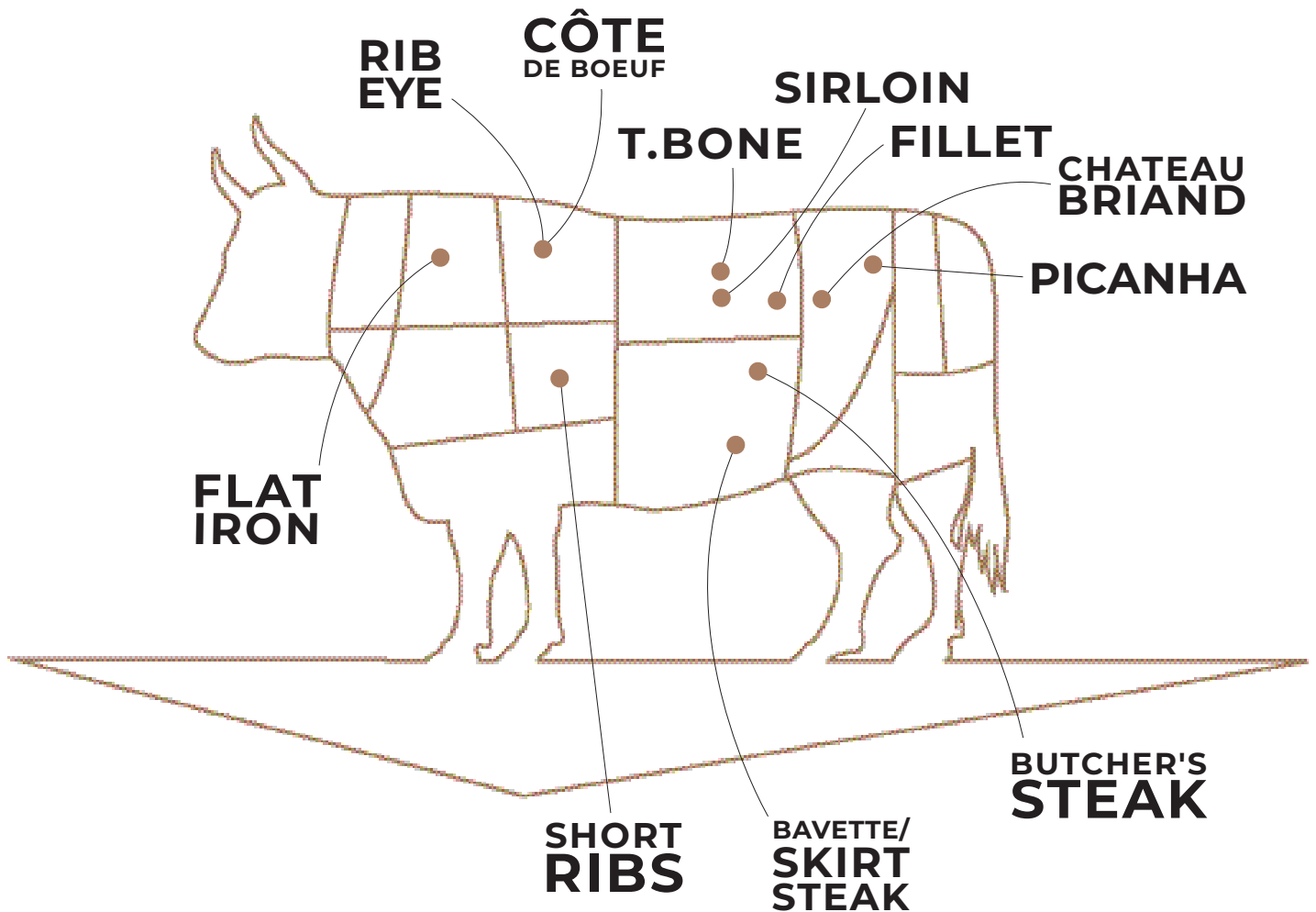


Due to the presence of allergens in some dishes, we cannot guarantee the absence of allergen traces in our menu. Please inform us of any allergies and/or dietary requirements before ordering. Service charge is not included: 100% of any gratuities are distributed evenly among all staff. All prices include VAT at the prevailing rate.



PORTERHOUSE BUTCHER^{AND} GRILL

AT PORTERHOUSE, IT'S ALL ABOUT THE MEAT.
CHOOSE FROM OUR MENUS, WATCH OUR CHEFS AT WORK,
BUY SOME MORE TO TAKE HOME. TO SHOWCASE WHAT
COOKING WITH MEAT IS ALL ABOUT, WE'VE BROUGHT
TOGETHER A BUTCHER'S COUNTER, A STEAKHOUSE
AND A TEAM OF TALENTED CHEFS.





Sirloin

The great all-rounder, with its juicy texture, medium flavour profile and limited covering of fat - sirloin is a popular choice.



Fillet

As the least-exercised muscle of the animal, the fillet is the most tender steak and often the most desirable.



T Bone

Two steaks in one: fillet and sirloin, yielding the best of both worlds, separated by the bone.



Rib Eye

The inner 'eye' of the flavoursome rib muscle contains a seam of creamy fat which bastes and moistens the meat as it cooks.



Côte de Boeuf

A bone-in, double-thickness rib eye - an extra-special 'big cut' for two to share.



Chateaubriand

The thick end of the wedge-shaped fillet. The fibres are open and the steak is super soft - a 'big cut' usually for two to share and carved into thick slices after cooking.



Picanha

The popular choice in Brazil, a nation that really knows its steak. Cut from the rump cap, it's earthy in flavour and juicy in texture, partly due to a generous covering of creamy fat.



Flat Iron

Cut from the chuck (shoulder) the Flat Iron is rich and marbled, with a similar flavour profile to the more costly rib eye.



Butcher's Steak

Onglet in France, Hanger in America, it's referred to as Butcher's Steak in the UK as the savvy slaughtermen recognise it as one of the most flavoursome, tender cuts and often keep it for themselves, it's rarely seen on the butcher's counter.



Bavette or Flank Steak

From the abdominal muscle - being rich in flavour and very lean with little marbling, making it a healthy choice compared to other cuts.

GRILL

Rump Steak 200g	21.00
Beer-fed Dexter Sirloin 250g	44.00
Himalayan Salt-aged Rib Eye 300g	49.00
Filet Mignon 140g	36.00
Centre Cut Fillet Steak 220g	52.00
Char-grilled Lamb Chops with Salsa Verde and Amalfi Lemon	34.00
Surf and Turf Grilled Filet Mignon, ½ Grilled Lobster and Chilli / Garlic Butter	65.00
Ibérico Pork Chop 350g	39.50
Fillet of Halibut	41.00
Amble Lobster with Herb Butter Sauce	63.00
XL King Prawns with Chilli / Garlic Butter	42.00

BIG CUTS

Chateaubriand	19.00 per 100g
Himalayan Salt-aged Côte de Boeuf Bone-in Prime Rib Eye	12.50 per 100g
Himalayan Salt-aged T-Bone	13.50 per 100g

All steaks served with Chips and Watercress/Shallot Salad

BURGERS

Cumberland Wagyu Burger, Aged Cheddar and Dill Pickles	20.50
Prawn and Scallop Burger - Spicy Mayonnaise	25.00

SAUCES/BUTTERS

Béarnaise · Peppercorn Sauce · Bone Marrow Gravy	
Wagyu Fat and Anchovy Butter · Blue Cheese Butter	4.00

EXTRAS

Fried Free Range Egg	2.50
½ Lobster	31.50
Grilled Tomato	3.00

SIDE DISHES

Green Leaf Salad	6.00
Thin-cut Chips	6.00
Hand-cut Chips	6.50
Truffle and Parmesan Fries	6.50
Buttered Charlotte Potatoes	6.00
Seasonal Vegetables	6.50
Deep-fried Onion Rings	5.00
Creamed Spinach	6.00
Grilled Padrón Peppers with Maldon Sea Salt	6.50



OUR HERO PRODUCTS

HIMALAYAN SALT AGED BEEF

This is seriously special. Our house beef – which comes from Aberdeen Angus, Hereford and Shorthorn cattle bred on the Glenarm Estate and surrounding farms in Northern Ireland – is dry-aged for up to 45 days in a Himalayan salt-brick chamber. The technique, perfected by meat guru Peter Hannan of Hannan Meats, produces exceptional sweetness and flavour concentrations.

Porterhouse is one of only a handful of butchers in the UK to sell these premium-quality steaks.

CUMBERLAND WAGYU

Originally from Steve Ramshaw's renowned herd that roamed the Northumbrian hills, these full-blood and F1 Wagyu cattle now thrive on Cumbrian pasture under the care of Kevin Victor Thompson. From a pure Japanese bloodline, they retain the breed's prized intramuscular fat, producing beef of remarkable tenderness, succulence and deep flavour.

DEXTER BEEF

Reared by Charles Ashbridge at Mount Grace Farm in Cold Kirby, these traditional Dexter cattle are slow-matured on a natural, grass-based diet. Compassionate husbandry and time-honoured farming methods produce beautifully marbled beef with creamy yellow fat, rich in Omega-3 oils and full of deep flavour.

MIDDLE WHITE PORK

Raised by the Gray family at Ravensworth Grange a fourth (and fifth) - generation farm, these rare-breed Middle White pigs roam woodland and pasture freely. The family grows most feed on site, uses no growth promoters or routine antibiotics and produces pork prized especially for its crackling.

GLOUCESTER OLD SPOT PORK

From Charles Ashbridge at Mount Grace Farm, their Gloucester Old Spot pigs thrive outdoors in a natural, extensive environment. Fed on a carefully balanced, all-natural diet, these heritage pigs develop a beautiful layer of fat that bastes the meat as it cooks - producing pork of outstanding flavour and succulence.

HERB FED CHICKEN AND TURKEY

From Edward and Emma Wilkinson's small, additive-free farm near Easingwold (North Yorkshire), their birds are fed a cereal diet enriched with over 10 varieties of fresh herbs. They roam freely, forage and mature slowly — producing happy, healthy and alert birds which produce a richer taste and moister texture.

BASQUE BLACK PUDDING

Made to a secret recipe developed by the Montauzer family who set up their pork butchery in 1946 in the village of Guiche, South West France. Robust in texture and flavour, the Montauzer 'Boudin Baudruche' (meaning wind sock) contains substantial pieces of meat including elements from the head, tongue and cheek. As is typical of products from the Basque region, Boudin Baudruche is seasoned with a healthy dose of the local sweet / spicy Espelette pepper.

CAKLEBEAN EGGS

Produced by Paddy and Steph Bourns at Cackleberry Farm in the Cotswolds. Cacklebeans have deep, vivid orange yolks and rich creamy texture. They come from rare and heritage breed chickens, such as Arlington White, Burford Brown and Crème Legbar that roam freely on the farm under high welfare and sustainable farming standards.



DESSERTS

Caramelised Pear and Almond Sponge with Custard Sauce	9.50
Crème Caramel	8.50
Burnt Basque Cheesecake	8.50
Vanilla Panna Cotta with Victoria Plums and Hazelnut Streusel	9.50
Warm Chocolate Pudding with Rum and Raisin Ice Cream	12.00
Amarena Cherry Sorbet, Kirsch and Prosecco	9.50
Affogato	7.50
with Amaretto 10.00 / with Grappa 12.00	
Selection of Homemade Ice Creams and Sorbets <small>Three Scoops</small>	8.50
Farmhouse Cheese from Neal's Yard Dairy	9.00

DESSERT WINE

Sauternes, Château La Fleur d'Or, Bordeaux, France 2023 - 75ml	10.00
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FORTIFIED WINE

Pedro Ximénez, Nectar, Jerez, Spain - 50ml	8.00
Graham's 10yo Tawny Port - 50ml	8.00

COFFEE

Espresso	3.50
Double Espresso	3.95
Macchiato	3.50
Cappuccino	3.95
Americano	3.95
Flat White	3.95
Caffè Latte	3.95
Hot Chocolate	3.95
Liqueur Coffee (please ask your server for our options)	8.50

TEAS

English Breakfast	3.50
Earl Grey	3.50
Green	3.50
Decaffeinated	3.50
Organic Camomile	3.50
Lemon and Ginger	3.50
Peppermint	3.50