



What is a Porterhouse Steak?

The Porterhouse is the “king of the T-bones”. Cut from the short loin area, a centre “T-shaped bone” divides two sides of the steak – on one side is a tenderloin fillet and the other is a top loin, sometimes known as the New York strip steak.



Special Dietary Requirements

Please let your server know of any food allergens or intolerances. Our food is made fresh on the premises but please note that nuts, gluten and allergens may be present in our kitchens. Where possible, our chefs will adapt to a gluten-free or other special dietary requirement where alternatives are available.



To Begin...

Homemade Soup of the Day With Porterhouse bread and butter	£4.50
Ham Hock and Smoked Chicken Terrine With apple chutney, smoked apple purée and baby salad	£7.50
Trio of Scottish Smoked Salmon With pickled vegetables, sourdough croute and lemon aioli	£8.50
McWilliams Haggis Croquette With smoked potato, confit turnip and whisky sauce	£7.50
Goats Cheese and Cucumber Cannelloni With beetroot textures, walnut and basil pesto	£7.50

Continue . . .





From the Grill

Porterhouse is a member of the Scotch Beef Club and Quality Meat Scotland, and our selected Scotch Beef is dry-aged on the bone for a minimum of 21 to 28 days. Weights quoted are minimum pre-cooked. Our steaks are all flame-chargrilled, cooked to your liking with our special Porterhouse glaze to bring out the best steak flavour and accompanied with mushrooms, roasted tomato, fried onions and rustic chips.

The Porterhouse Signature Steak 10-12oz/280-340g £30.00
A short Tomahawk ribeye steak on the bone, generously marbled and selected for taste and succulence

The Porterhouse Scotch Prime Fillet 8oz/230g £30.00
A very lean cut and known as the most tender of all steaks

The Porterhouse Scotch Sirloin 10oz/280g £26.00
A lean cut and always a popular choice

The Porterhouse Scotch Ribeye 10oz/280g £25.00
The steak cut with the higher proportion of fat giving it superb flavour

The Porterhouse T-bone 16oz/450g £32.00
Enjoy this wonderful piece of sirloin and fillet on the bone

The Porterhouse Mixed Grill £29.50
4oz beef fillet, pork belly, lamb cutlet, Cumberland sausage and Stornoway black pudding

The Porterhouse Steak Burger 6oz/170g £13.00
Hand pressed 100% steak burger served in a homemade Porterhouse brioche bun with relish, lettuce, beef tomato and rustic chips



BUILD YOUR OWN BURGER

Add your favourite toppings to your burger

- Bacon £1.20 | Coleslaw [V] £1.00
- Monterey Jack Cheese [V, GF] £0.80
- Homemade relish [V] £0.80 | Jalapenos [V, GF] £1.00
- Salad [V, GF], £1.00 | Fried egg [GF] £0.80
- Fried onions [V, GF] £1.00 | Pulled BBQ brisket £1.50



Sides

Battered onion rings	£3.50	Garlic bread	£3.00	Corn on the cob	£3.00
Mac and cheese	£3.50	Seasonal vegetables	£3.00	Truffle and parmesan fries	£3.50
Sweet potato fries	£3.50	House side salad	£3.00	Caprese plum tomato, mozzarella and basil	£3.50
Cheesy mash	£3.00	Caesar salad	£3.00		



Our Sauces

To accompany your choice of Porterhouse steak, choose from:

Porterhouse peppercorn | Diane | Classic bearnaise | Blue cheese add £3.50



Mains...

Where possible we use locally-sourced vegetables in season. Some dishes can be adapted to a gluten-free option – please ask your server for details.

Peterhead-landed Haddock With tartar sauce, lemon, peas and rustic chips	£14.75
Pea, Broad Bean and Parmesan Risotto With confit tomato and rocket salad, truffle dressing and parmesan crisp	£13.50
Vegetarian Haggis and Roasted Red Pepper Burger Handmade and press burger served on a brioche bun with siracha aioli, lettuce, chunky chips and tomato relish	£12.50
Porterhouse Fried Chicken burger Served on a brioche bun with siracha aioli, baby gem lettuce, tomato and chunky chips	£14.95

To Finish...

To round off your meal, why not choose from our selection of desserts to tempt your taste buds? If you don't have a sweet tooth, our cheeseboard selection may be the perfect end to your Porterhouse dining experience.

Banana and Carmel Souffle With salted caramel ice cream and spiced crème anglaise	£7.50
Porterhouse Cranachan-Drambuie Parfait With oat crumble, raspberry sorbet and honeycomb	£7.50
Dark Belgian Chocolate Fondant With peanut butter parfait, milk chocolate sauce and white chocolate sorbet	£7.50
Strawberry and Vanilla Cheesecake With apple and vanilla purée, strawberry and gin sorbet	£7.50
Sticky Toffee Pudding With vanilla bean ice cream and butterscotch sauce	£7.50



Selection of Scottish cheese

With homemade fruit loaf, oatcakes and Porterhouse Chutney

£8.95

Mull of Kintyre Cheddar – firm bodied and rounded in flavour with nutty, sweet hints

Scottish Clava Brie – a silky soft and luscious brie from the shores of the Moray Firth

Strathdon Blue – rich and creamy with steely tones and delicate notes of spice

Smoked Arran Cheddar – a creamy cheddar, smoked slowly over oak whisky barrel shavings

Corney & Barrow Ports

Ruby Port £4.50 | Tawny Port £4.95 | Late Bottle Vintage Port £9.00

A taste of whisky with your cheese

Our whisky partner, Glen Garioch Distillery, suggest a dram of 10 year old Glen Garioch paired with your cheese

£4.50



Tea & Coffee

Tea or coffee with house fudge

£3.00

Solo espresso | Cappuccino | Americano | Doppio espresso | Latte

English Tea | Earl Grey | Selection of herbal teas

Decaffeinated available. Soy and almond milk available

Syrups

Caramel | Hazelnut | Vanilla | Toffeenut

£0.40 each



A delicious gift . . .

Ask about our

**PORTERHOUSE
GIFT VOUCHERS**



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