



## STARTERS

**Homemade soup of the day £4.50**

with Porterhouse bread and butter

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**Chicken liver parfait £8.20**

truffle butter, brioche, apricot chutney and salad

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**Glen Garioch whisky cured Salmon £8.50**

with beetroot textures, cucumber yoghurt and rapeseed crispbread

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**Womblehill farm pork cheek £8.20**

with black pudding, smoked apple and cider jus

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## Mains

**Loin of local Venison £21.50**

Braised red cabbage, dauphinoise potato, wild mushroom, peppercorn sauce

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**Peterhead-landed haddock £14.75**

with tartar sauce, lemon, peas and rustic chips

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**Duo of Womblehill farm pork £20.00**

Pork belly and cheek. Smoked mash, savoy cabbage and spiced pork jus



## FROM THE GRILL

Weights quoted are minimum pre-cooked.

All steaks are flame grilled, cooked to your liking with our Porterhouse glaze to bring out the best flavours, accompanied with mushrooms, roasted tomato, fried onions and rustic chips

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### **THE PORTERHOUSE SIGNATURE STEAK 10-12OZ £30.00**

a short Tomahawk ribeye steak on the bone, generously marbled and selected for taste and succulence

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### **The PH Scotch prime fillet 8oz £30.00**

A very lean cut and known as the most tender of all cuts

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### **The PH Scotch Sirloin 10oz £26.00**

A lean cut and always a popular choice

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### **The Scotch Ribeye 10oz £25.00**

The steak cut with the higher proportion of fat giving it superb flavour

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### **The Porterhouse Burger £13.50**

Hand pressed 100% steak burger served in a homemade brioche bun with relish, lettuce, beef tomato and rustic chips

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### **Thainstone Mess Burger £15.50**

14-hour slow cooked homemade BBQ brisket burger. Served as above burger

**Why not add Bacon - Fried onions - Monterey Jack - Coleslaw to your burger for £1.20ea**

## Sauces

Whisky sauce - Peppercorn - Diane - Classic Bearnaise - Blue cheese  
£3.50 each

## Sides

Battered onion rings - Mac and cheese - Sweet potato fries £3.50ea  
House salad - Seasonal vegetables - Garlic bread £3.00ea