



Porterhouse Festive Menu



Available from Wednesday 29th November until Saturday 23rd December
Lunch Thursday–Saturday 12pm-2pm / Evening Wednesday–Sunday from 5pm

To Start

Spiced Carrot and Coriander Soup [V][GFA]

Topped with Croutons

Porterhouse Seafood Platter [GF]

Loch Fyne hot and cold smoked salmon and luxury North Sea Prawns served with salad and our homemade Marie Rose Sauce

Honey Dew Melon with Winter Berries [V][VG]

Honey dew melon, local Winter berries and served with a champagne sorbet

Ham Hock Terrine [GFA]

Accompanied with a roasted apple and cider jelly, finished with oatcakes and dressed salad

Breaded Mini Camembert [GF]

Served with a rich tomato and chilli jam, flat bread and salad

The Main Course

Traditional Roast Breast of Turkey* [GFA]

Locally sourced turkey, beef dripping roast potatoes, honey glazed roast vegetables, skirlie, pigs in blankets served with warmed cranberry sauce and a rich turkey gravy

Pan Seared Fillet of Halibut* [GF]

Served with a creamy leek mash and smothered in a white wine and cream sauce, with honey glazed vegetables

Braised Feather Blade of Beef [GF]

Set on a bed of dauphinoise potatoes with honey glazed roast vegetables and drizzled in a rich beef jus

Sweet Potato Gnocchi* [V][VG]

Chilli and rosemary butter, finished with spinach and pea

To Finish

Traditional Christmas Pudding [GFA]

Served with our homemade Brandy sauce

White Chocolate Cheesecake

Accompanied with a strawberry and black pepper sauce

Winter Berry Pavlova [GF]

Served with Vanilla Ice Cream

Selection of Scottish Cheese [GFA]

Served with oatcakes, blue cheese shortbread and onion marmalade

Inclusive of Freshly Brewed Tea or Coffee

Two-Course £29.95

Three-Course £35.95

A £2 per person discount is available for pre-order bookings. Pre-orders are required 5 days prior to the booking and will be charged at the numbers provided. Please let your server know of any allergens or dietary requirements before ordering. Half portions are available at 75% of the price. [GF] Gluten Free [GFA] Gluten Free Available [V] Vegetarian [V] Vegan



Porterhouse Gin Flights

All gin flights are served as three x 25ml of Gin, along with two x [200ml] bottles of mixers choosing from tonic, slimline tonic, lemonade or soda

Classic Gin Flight

£14.00

Bombay Sapphire [40%Abv]

Made from the heat of our Moroccan coriander seeds, giving a tantalising, smooth and complex taste

Gordons Gin [37.5%Abv]

Triple distilled, using seven botanicals, creating a globally loved gin

Tanqueray [43.1%Abv]

Made from just four botanicals, Juniper, coriander, angelica and liquorish, giving its incredibly flavoursome, tart cut and snappy, spicy taste

The Flavoured Gin Flight

£15.00

Caorunn Raspberry [41.8%Abv]

Using eleven gin botanicals, with an added blast of fruitiness from refreshing Perthshire Raspberries

Rock Rose Pink Grapefruit [41.5%Abv]

Using organic pink grapefruit, infused with our traditional gin botanicals, and then lightly sweetened with muscovado sugar

Whitley Neill Rhubarb & Ginger [43%Abv]

A twist on the original Whitley Neill, flavoured with sweet rhubarb, with a subtle ginger spice

Round the Isles Gin Flight

£16.00

Isle of Bute Oyster [43%Abv]

We charge our still with oysters - fresh from the Argyll Coast, adding a delicate maritime essence

Klrkjuvagr Original Gin [43%Abv]

Giving a nose of fresh sea breeze with a sweetness reminiscent of sherbet, lemons and pine

Misty Isle Gin [41.5%Abv]

Infused with the spirits of Skye

Porterhouse Wine Flights

All Three glasses are served as 175ml measures

Wine Flight

£21.00

To Start

Tosti Prosecco, served chilled to a 175ml measure.

Served with your Starter

Choose from either a glass of Sartori Pinot Grigio Delle Venzie or a glass of Roquemolieres Picpoul de Pinet Reserve

Served with your Main Dish

A glass of our Les Mougeottes Cabernet Sauvignon IGP or our Don David Malbec, El Estreco. For the ladies, perhaps a glass of our bestselling rose, Dessert Rose White Zinfandel USA

Gift Vouchers

Looking for a last minute gift? Ask one of our team about our Porterhouse food, wine, gin or whisky flight vouchers