

## EXPRESS LUNCH

Available Monday-Friday 12.00-16.00  
2 Courses 23.50 / 3 Courses 27.50

3 Lindisfarne Oysters with Shallot Vinegar

Confit Duck Salad with Quinoa,  
Goat's Cheese and Blackberries

Williams Pear with Apple and Celeriac Remoulade  
and Toasted Walnuts **v**

Grilled Minute Steak  
with Peppercorn Butter and Chips

Steamed Shetland Mussels with Cream  
and Mild Curry Spices

Grilled Autumn Squash Risotto, Mascarpone  
and Candied Pumpkin Seeds **v**

Crème Caramel

Bitter Chocolate Tart with Crème Chantilly **v**

Steamed Apricot Sponge with Custard **v**

## SNACKS

Sourdough Baguette with Farmhouse Butter 4.00

Manzanilla Olives 4.00

Crispy Sushi with Spicy Tuna and Ginger 3.50 each

Blinis with Cured Salmon, Crème Fraîche, and Caviar (x2) 7.50

## STARTERS

Atlantic Prawn Cocktail 16.00

Caesar Salad with Crispy Pancetta and Soft Hen's Egg 10.50

Dill-cured Salmon, Pickled Cucumber and Swedish Mustard 15.50

Lindisfarne Oysters  
x3 12.00 / x6 22.00 / x12 42.00  
+3 Hot Chorizo Sausages 4.50

30g Petrossian Ossetra Tsar Imperial Caviar 95.00

Steak Tartare 16.00  
add 6g of Petrossian Caviar 13.00

Grilled Tiger Prawns, Mango/Coriander Salsa and Chilli Jam 16.50

Saltwater Goujons - Asian Dipping Sauce 13.50

## STEAKS

MINUTE STEAK 150g 22.50

PICANHA 220g 27.00

FILET MIGNON 140g 32.00

FILLET 200g 42.00

### HIMALAYAN SALT CHAMBER AGED BEEF

Traditionally reared on the Glenarm Estate (aged 36 days minimum)

SIRLOIN 250g 38.00

CLUB STEAK 400g 44.50

RIB EYE 300g 44.00

### BIG CUTS

Designed for sharing

CÔTE DE BŒUF bone in prime rib eye 9.50 per 100g

PORTERHOUSE 11.50 per 100g

CHATEAUBRIAND 16.00 per 100g

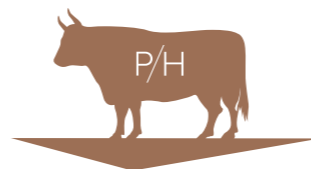
All steaks served with chips, mustards and Béarnaise sauce

### SAUCES

Peppercorn / Bone Marrow Gravy / Red Wine / Blue Cheese 3.50

### EXTRAS

Fried Free Range Egg 2.20 / 1/2 Lobster 26.00 / Grilled Tomato 2.20 / Mushrooms 2.20



# PORTERHOUSE GRILL

[www.porterhousencl.co.uk](http://www.porterhousencl.co.uk)

## MAIN COURSES

Steak Burger with Truffle Mayonnaise, Raclette and Fig Jam 18.50

Caesar Salad with Grilled Chicken, Crispy Pancetta  
and Soft Hen's Egg 18.50

Grilled Calves Liver with Bacon and Crispy Onions 23.00

Fillet of Beef Stroganoff – Braised Rice 22.50

Grilled Lamb Chops with Root Vegetable Hot-pot,  
Pickled Red Cabbage and Thyme 28.00

Fillet of Halibut - Simply Grilled 37.00

XL King Prawn Skewer with Chilli and Garlic Butter 36.50

Seafood Mixed Grill 34.00

## SIDES

Hand-cut Chips 5.00 / Hipster Chips with Truffle and Parmesan 5.50

Mixed Salad 5.00 / Seasonal Vegetables 5.00

Onion Rings 4.50 / Buttered Charlotte Potatoes 5.00

## DESSERTS

Crème Caramel **v** 7.00

Steamed Sponge Pudding with Apricot Jam and Custard 8.00

Bitter Chocolate Tart with Chantilly Cream 9.50

Lemon Sorbet, Limoncello and Prosecco **ve** 8.00

Vanilla Ice Cream 2.50 per scoop **v**  
add Pedro Ximénez Antique Sherry 25ml 3.60

Cheese from Neal's Yard Dairy 13.00  
Mrs Kirkham's Lancashire, Stichelton, Sinodun Hill

**v** Suitable for Vegetarians **ve** Suitable for Vegans

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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 amongst all staff.  
All prices include VAT at the prevailing rate.