



## 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 allergies 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...

<b>Homemade soup of the day</b> with Porterhouse bread and butter	£4.50
<b>Carpaccio of beef fillet</b> with a Mull cheddar crisp, smoked tomato tartar and mushroom ketchup	£8.50
<b>Glen Garioch whisky cured salmon</b> with beetroot textures, cucumber yoghurt and rapeseed crispbread	£8.50
<b>Womblehill Farm pork cheek</b> with black pudding, smoked apple and cider jus	£8.20
<b>Chicken liver parfait</b> with truffle butter, apricot chutney, pickled shallot and Porterhouse oatcakes	£7.50

Continue . . .





# From the Fire

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 Scotch Porterhouse Chateaubriand - for two to share 20oz/560g** £65.00  
Carved at your table, a roasted pink and succulent fillet of beef rolled in cracked pepper and herbs accompanied with Porterhouse garnish, mushrooms, roast vine tomatoes, fried onions and rustic chips

**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



# Sides

- |                      |       |                     |       |              |       |
|----------------------|-------|---------------------|-------|--------------|-------|
| Battered onion rings | £3.50 | House side salad    | £3.00 | Garlic bread | £3.00 |
| Mac and cheese       | £3.50 | Seasonal vegetables | £3.00 | Cheesy mash  | £3.00 |
| Sweet potato fries   | £3.50 |                     |       |              |       |



# Our Sauces

To accompany your choice of Porterhouse steak, choose from:

Scotch whisky sauce | 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.

<b>Corn-fed Aberdeenshire chicken breast</b> with haggis, savoy cabbage, turnip puree and whiskey jus	£17.50
<b>Womblehill Farm pork belly</b> with sticky red cabbage, dauphinoise potato, apple and wholegrain mustard jus	£18.50
<b>Shetland seared scallops</b> with smoked haddock kedgeree, croquettes, parsnip puree and a shallot and tomato dressing	£19.00 [main] £9.50 [starter]
<b>Aberdeen Angus oxtail and shin pie</b> with puff pastry, honey glazed vegetables, mustard mash and real ale gravy	£16.50
<b>Peterhead-landed haddock</b> with tartar sauce, lemon, peas and rustic chips	£14.75
<b>Homemade 6oz burger of the day</b> with salad, rustic chips and burger relish	£8.95

# 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.

<b>Sticky toffee pudding</b> with toffee sauce and Mackie's vanilla ice cream	£7.75
<b>Coconut rice pudding</b> with black cherry jam, pineapple sorbet and coconut granola	£7.50
<b>Dark chocolate, mint and cardamom torte</b> with chocolate soil, white chocolate and mint sorbet	£7.50
<b>Banana and salted caramel soufflé</b> with caramel anglaise and cinnamon ice cream	£7.50
<b>Elderflower cheesecake</b> with apple and vanilla puree, pink gin and strawberry sorbet	£7.50
<b>Selection of Scottish cheese</b> with fruit loaf, chutney and grapes	£8.95

Continued . . .



We serve cheese from Devenick Dairy, a family run dairy farm and cheesemaker, based in lower Deeside since the 1950s. The cheeses are made with the freshest free range milk from Jersey and Fresian cows to produce a range of artisan products. All cheese is made with pasteurised cow's milk using vegetable rennet.

**Badentoy Blue** semi-soft creamy artisan blue cheese, medium in strength

**Deeside Cheddar** farmhouse style cheddar with deep, rich after flavour

**Deeside Camembert** this cheese has a fresh, smooth and buttery taste

**Deeside** an artisan cheddar infused with a cold oak smoke

### 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

### We proudly serve Starbucks

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**



Thainstone Centre, Inverurie AB51 5XZ | Tel: 01467 623899  
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### Opening Times

Monday	9.00am - 3.00pm
Tuesday	9.00am - 3.00pm
Wednesday	9.00am - 3.00pm
Thursday	9.00am - 9.00pm
Friday	7.00am - 9.00pm
Saturday	11.00am - 9.00pm
Sunday	9.00am - 3.30pm

*Tell us what you think . . .*

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