



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

*

Mains

Rack of lamb £21.50

Chive crust boulangere, peas, bacon & salsa verde

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Peterhead-landed haddock £14.75

with tartar sauce, lemon, peas and rustic chips

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Fillet of Sea-bass £18.50

chorizo and pea risotto, rocket salad and sauce vierge



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