

## PRIVATE DINING & EVENTS

Our room upstairs is perfect for private dining, birthdays & anniversaries  
please ask for info...



## FIXED PRICE LUNCH

Great value fixed price lunch menu from 7.95  
Monday to Friday 12 - 3

### SMALL PLATES & BOARDS

|   |            |
|---|------------|
| Quails eggs with celery salt  | 4.75       |
| Crispy fried salt & pepper squid with sweet chilli sauce  | 7.95       |
| Mustard & dill cured salmon, watercress salad   | 8.50       |
| Buffalo mozzarella, heritage tomatoes & basil (v)   | 7.95       |
| Salt baked beets, goats cheese mousse & toasted hazelnuts (v)   | 7.50       |
| Ham hock, broad beans, peas & soft boiled egg   | 6.95       |
| Charcuterie board - Chorizo, ham croquette, bresaola, home smoked duck breast, pickles & bread                            | 8.95/17.95 |
| Fish plate - mustard & dill cured salmon, whitebait, chilli & garlic prawns, smoked mackerel pate, pickled fennel & bread | 8.95/17.95 |
| Veggie deli board - Marinated feta, grilled aubergine, zucchini sticks, Padron peppers, olive tapenade & bread (v)        | 8.50/16.95 |



### STEAKS & GRILLS

Our steaks are dry aged for a minimum of 21 days and served with roast tomato and a choice of triple cooked chips, fries or buttered new potatoes and one of our sauces or butters.

|   |       |
|---|-------|
| Flat iron - well marbled & best served rare   | 13.95 |
| Bavette - traditional French cut from the flank                                     | 14.95 |
| Rump - full flavoured steak, best served pink                                       | 19.95 |
| • Garlic butter • Peppercorn sauce • Béarnaise • Chimichurri                        |       |
| Salmon steak, dill & spring onion butter  | 15.95 |
| Whole grilled seabass with salsa verde  | 15.95 |
| Tuna loin steak, citrus & ginger salsa  | 16.95 |
| Half grilled chicken in lemon & herb marinade & smoked aioli                        | 15.95 |
| Cauliflower steak, onions, raisins & pinenuts (v)                                   | 13.95 |
| <i>Served with a choice of fries, triple cooked chips or buttered new potatoes.</i> |       |

### BURGERS

*Served with triple cooked chips or fries*

|   |       |
|---|-------|
| Portabello burger, prime beef, smoked bacon, mature cheddar, crispy onions & house relish | 13.75 |
| 'Italian' burger, prime beef, rocket, mozzarella, peppers, basil pesto                    | 14.50 |
| Chicken burger, crispy bacon, spinach & tomato salsa                                      | 13.75 |
| Black bean & sweet potato burger, crispy onions & smoked aioli (v)                        | 13.75 |

### Main Course Specials

Please see the board

### SALADS

|   |            |
|---|------------|
| Roast heritage carrot salad, crispy onions, watercress, feta & yoghurt dressing (v) | 6.95/13.95 |
| Smoked chicken salad, chorizo, avocado  | 7.95/14.95 |
| Pea & broad bean croquettes, baby spinach, wild garlic & mint dressing (v)          | 6.95/13.95 |
| Shredded duck salad, beansprouts, spring onion, sesame & soy dressing               | 7.95/14.95 |
| Peppered beef, roast pear & beetroot, Oxford blue dressing                          | 15.95      |

### SIDES all at 3.50

- Triple cooked chips or fries
- Sweet potato fries
- Heritage tomatoes & basil
- New potatoes
- Grilled peppers & aubergines
- Cauliflower cheese
- Rocket & parmesan salad
- Zucchini sticks
- Green beans
- Buttered spinach
- Watercress, pea & radish salad



**WEEKEND CLASSIC BRUNCH** served Saturdays & Sundays till 5pm



If you have any allergies please check with your server before ordering. An optional 12% service charge will be added to your bill.

## HAPPY HOUR! COCKTAILS & FIZZ

unwind with a glass of something nice...

Daily from 5.00pm to 7.30pm



PORTABELLO  
RESTAURANT  
BAR • GRILL

## FIZZ ON FRIDAY Prosecco £20 a bottle all day

### WHITE WINES

175 BOTT

|   |      |       |
|---|------|-------|
| Sauvignon Blanc, Spy Valley<br>Marlborough, New Zealand     | 8.50 | 34.00 |
| Riesling, Markus Molitor, Mosel<br>Germany                  | 8.00 | 32.00 |
| Chardonnay, Xanadu, Margaret River<br>Australia             | 7.50 | 30.00 |
| Picpoul de Pinet, Cap Cete,<br>Languedoc, France            | 7.00 | 28.00 |
| Verdejo, Cuatro Rayas, Rueda<br>Spain                       | 6.50 | 26.00 |
| Pinot Grigio, Citta dei Ponti, Veneto<br>Italy              | 6.00 | 24.00 |
| Sauvignon/Semillon Chateau Billot Bergerac<br>Blanc, France | 5.70 | 23.00 |
| Sauvignon Blanc, San Abello<br>Valle Central, Chile         | 5.50 | 22.00 |
| Inzolia, Legato, Sicily                                     | 5.00 | 20.00 |
| Chenin Blanc, Kudu Plains<br>Western Cape, South Africa     | 4.50 | 18.00 |

Black Stallion Winery, Napa Valley  
Chardonnay, California

45.00

### FIZZ

125 BOTT

|                                     |      |       |
|-------------------------------------|------|-------|
| Prosecco, Vaporetto, Italy          | 6.00 | 30.00 |
| Rose Prosecco, Bel Star, Italy      | 6.50 | 32.00 |
| Laurent Perrier, Cuvee Brut, France |      | 60.00 |

### RED WINES

175 BOTT

|  |      |       |
|--|------|-------|
| Barbaresco DOCG, Riva Leone<br>Italy                             | 8.50 | 34.00 |
| Cote du Rhone, Haut du Brun<br>Southern Rhone, France,           | 8.00 | 32.00 |
| Malbec, Tilia, Mendoza, Argentina                                | 7.00 | 28.00 |
| Rioja Crianza, Castillo Clavijo,<br>Spain                        | 7.00 | 28.00 |
| Pinot Noir, Versant, France                                      | 6.70 | 27.00 |
| Cabernet/Shiraz/Merlot, Simplicity<br>Stellenbosch, South Africa | 6.50 | 26.00 |
| Nero D'Avola, Tasari, Sicily                                     | 5.70 | 23.00 |
| Merlot, San Abello, Valle Central<br>Chile                       | 5.50 | 22.00 |
| Cabernet/Sauvignon, Gable View<br>South Africa                   | 5.00 | 20.00 |
| Tempranillo, El Muro, Aragon<br>Spain                            | 4.50 | 18.00 |

Amarone della Valpolicella,  
Veneto Italy

45.00

### ROSÉ

175 BOTT

|   |      |       |
|---|------|-------|
| White Zinfandel, Bulletin, USA            | 5.00 | 20.00 |
| Pinot Grigio Blush, Maglia Rosa<br>Italy  | 5.70 | 23.00 |
| Provence Rose, Domaine D'Astros<br>France | 6.50 | 26.00 |



Our wines by the glass are served in 175ml measures, small 125ml & large 250ml are available on request.  
We use the Verre de Vin wine preservation system to ensure a great glass of wine every time!

