

PORTERHOUSE

by Barlows

STEAK NIGHT

Available Wednesday & Thursday evenings

This is what we are all about here at Porterhouse. We use a farm less than a mile away so we can make sure the quality of our meat is as high as you can get. We use a Himalayan rock salt wall to dry age our meats for up to 90 days or longer.

STEAKS

10oz Sirloin

10oz Ribeye

12oz Rump

12oz Jurassic (£3 supplement)

8oz Fillet (£5 supplement)

16oz Porterhouse (£5 supplement)

All grills come with hand cut chips, roast tomato, mushrooms & salad garnish

Add a steak sauce for £2.00

Please ask for chefs choice

A pint of draught beer & or a glass of house wine each

£30.00 per couple

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Please ask your lovely server for any allergen advice you may require