

## APPETIZERS

### OYSTERS

1/2 dozen Carlingford oysters served au naturelle or with a vinaigrette

8.50

### PORTERHOUSE BRUSCHETTA

A mixture of diced tomatoes, red onion, scallions, basil and garlic with a dressing of balsamic vinegar and olive oil. Served on our home made focaccia bread

5.30

### SMOKED SALMON BRUSCHETTA

Slices of Irish smoked salmon served on grilled focaccia with a piquant mayonnaise

7.50

### CHICKEN WINGS

1 dozen chicken wings coated in a spicy seasoning, served with a choice of BBQ sauce below and blue cheese dip  
• No sauce • Medium • Hot • Suicide

8.50

### TIGER PRAWNS

Stir fried in Thai sweet chilli sauce and served on a bed of leaves

6.50

## SALADS

### PORTERHOUSE SALAD

A selection of mixed leaves, with ripe beef tomatoes, cucumber, red onion, scallions and beer croutons. Finished with a honey and mustard dressing

7.00

### LIME & CORIANDER CHICKEN

Corn fed chicken breast, marinated with lime juice, chillies and fresh coriander, char grilled and served on a Porterhouse salad

9.50

### WARM CHICKEN, BACON AND GUACAMOLE

Served on a Porterhouse salad and dressed in a herb mayonnaise

9.90

### GRILLED SALMON SALAD

A darne of fresh salmon grilled and served on a bed of Porterhouse salad and finished with a mint and cucumber, yoghurt dressing.

10.50

### TUNA NICOISE SALAD

Served on a porterhouse salad, with French beans, olives and boiled egg. Topped with a French dressing

10.00

### BRIE, ROAST PEPPER & SWEET POTATO SALAD

Chunks of roasted sweet potato, with strips of roast red peppers and chunks of Brie all served on a porterhouse salad and finished with a classic French dressing.

8.00

## BURGERS

### CLASSIC

100% Irish Angus beef burger, beef tomato, butterhead lettuce, red onion, mustard, relish, pickles and mayo with or without cheddar cheese

8.50

### GREAT CRAIC

100% Irish Angus beef burger, Irish cheddar, beef tomato, butterhead lettuce, red onion, special relish, pickles

9.00

### BLUE HAWAII

100% Irish Angus beef burger, bacon, blue cheese, pineapple, beef tomato, butterhead lettuce, red onion, mayo

9.50

### SMOKEY

100% Irish Angus beef burger, smoked bacon, smoked cheddar, smoky BBQ sauce, beef tomato, butterhead lettuce, red onion, mayo

9.50

### HOT STUFF

100% Irish Angus beef burger, sweet chilli sauce, beef tomato, butterhead lettuce, red onion, mayo

8.50

## CHICKEN

All chicken our 8oz chicken breast fillets are 100% Irish grain fed chicken in our homemade white flour bap

### CHICKEN BURGER

Chicken, Bacon, Fried onions & mushrooms, beef tomato, butterhead lettuce, red onion, mayo

9.50

### SMOKEY CHICKEN

Chicken, smoked bacon, smoked cheddar, smokey BBQ sauce, beef tomato, butterhead lettuce, red onion, mayo

9.70

### LAMB in our homemade white flour bap

### LAMBURGER

Minced lamb, mint yoghurt sauce, beef tomato, butterhead lettuce, red onion

9.00

### VEGETARIAN in our homemade white flour bap

### MUSHROOM

Portobello mushroom, Emmental cheese, garlic butter, salad, garlic & mustard mayo (v)

8.50

### SWEETZ

Grilled sweet potato, brie, red pepper, relish, salad, mayo (v)

9.00

## MAINS

### MUSSELS

Large bowl of our fabulous mussels from Carlingford served with a white wine & cream, served with chips and aioli

11.50

### OYSTER STOUT SAUSAGES

Served on a bed of mashed potato with a creamy brewery mustard sauce or roast onion gravy

10.00

### BEEF AND STOUT

Prime Irish beef marinated in our own Wrasslers 4X stout. Slow cooked with mushrooms, carrots & celery to give a rich gravy, topped with mashed potato

10.50

### IRISH STEW

Lamb, celery, leek, carrot, potato and pearl barley in a rich stock & a dash of Porterhouse Red ale.

10.50

### LIME & CORIANDER CHICKEN

Corn fed chicken breast marinated in lime juice, chilli and fresh coriander. Char grilled and served with roasted vegetables and baby potatoes

9.50

### OVEN ROASTED SALMON

In garlic butter with roasted vegetable and baby potatoes

10.50

### PORTERHOUSE STEAK

12 oz. sirloin 100% prime Irish Angus beef served with beer glazed onions, grilled tomato and mushrooms and Porterhouse pepper sauce

16.50

## SIDE ORDERS

Olives & Feta	4.50
Mixed olives and feta cheese in herbal olive oil and served with rustic bread	
Chunky Chips	3.50
Porterhouse Side Salad	3.50

## DESSERTS

BELGIAN WAFFLE	
Served with raspberries, and chocolate sauce with vanilla ice cream	
	4.50
CHOCOLATE FUDGE BROWNIE	
Served with chocolate espresso sauce and vanilla ice cream	
	5.50
STICKY TOFFEE PORTERCAKE & IRISH WHISKEY SAUCE	4.50

## PORTERHOUSE CARAFES

Red and white wines from Italy and France imported exclusively by The Porterhouse.

ITALIAN WHITE Fresh, fruity, easy drinking Pinot Blanco from Northern Italy

ITALIAN RED Juicy, quaffable light merlot from Le Vento

FRENCH WHITE White Bordeaux breaking forth with summer fruits of apple, peach and apricot

FRENCH RED Domaine saint Seurin, literally a stone's throw away from St. Emillion but arguably better. Lots of fleshy fruit and soft tannins, velvety drinkability

	Italy	France
1/2 LT. CARAFE	8.50	9.90
1 LT. CARAFE	15.90	18.50
175ML. GLASS	4.00	4.50
250ML. GLASS	4.90	5.50

Ireland's  
Largest genuine Irish Brewery

FOOD MENU

TEMPLE BAR