

The Portelet Inn

A LA CARTE MENU

STARTERS

Garlic Ciabatta Bread v	3.95
Garlic Cheese Ciabatta Bread	5.50
Tomato & Basil Soup Jersey butter & ciabatta bread	5.95
Chicken Satay Bites Peanut chilli sauce, Asian salad	7.95
Wild Mushroom Bruschetta Poached egg, truffle oil & mixed cress	7.95
6 Spicy Chicken Wings Mixed salad & aioli	7.95
Chicken Liver Pâté Toasted brioche, mango chutney	8.75
Salt & Pepper Squid Chillies, spring onion, bean sprouts, carrots, Thai sweet chilli mayo	8.95
Sizzling Pan of King Prawns Ciabatta bread	9.50
Prawn Cocktail Smashed avocado, mixed leaves, toasted sour dough & Marie-Rose sauce	9.50
Moules A la Crème Served with ciabatta bread, Jersey butter	9.95

SHARING PLATTERS FOR TWO

Nachos Tomato & jalapeño salsa, melted cheddar, sour cream, guacamole	9.95
Add Chilli Con Carne	+4.95
Add BBQ Pulled Pork	+4.95
Meat Platter Smoked BBQ pork ribs, spicy chicken wings, satay chicken bites, salad dressed with peanut chilli sauce, beef skewer & garlic butter, truffle & Parmesan chips, onion rings	24.95
Seafood Platter Moules & clams pot, salt & pepper squid, smoked salmon, Greenland prawns & Marie Rose, garlic king prawns, mixed salad, ciabatta bread, Thai sweet chilli mayo	24.95

MEAT

Portelet Chicken Red Curry Aromatic rice, flat bread & almonds	15.50
Traditional Steak & London Pride Ale Pie Tender braised prime steak, rich ale sauce, puff pastry top, creamy mash potatoes, seasonal vegetables	16.50
BBQ Baby Back Ribs Chunky chips, coleslaw, mixed salad	16.95
Pan-Fried Chicken Breast Mashed potato, peas, pancetta, French beans, red wine sauce	16.95
Grilled Lamb Chops Minted crushed new potatoes, tenderstem broccoli, roast carrots, red wine gray	21.50
8oz Sirloin Steak Plum tomato, field mushroom, chunky chips, mixed leaves, peppercorn sauce	23.50
Add King Prawns	+5.95

FISH & SEAFOOD

Portelet Fish Pie Cod, salmon, Atlantic prawns, boiled egg, creamy mash topped with cheddar, garden peas & seasonal vegetables	15.95
Traditional Fish & Chips Battered cod fillet, chunky chips, peas, homemade tartar sauce	15.95
Moules A La Crème Served with ciabatta bread, Jersey butter & chunky chips	16.50
Seafood Linguini Rich Tomato ragu, moules, clams, squid, prawns, octopus, rocket leaves & Parmesan	16.95
Portelet King Prawn Red Curry Aromatic rice, flat bread & almonds	16.95
Grilled Salmon Fillet Cold vegetable salad, chimichurri dressing	17.95

BURGERS

Gluten free bun available.

Vegetarian Burger v	13.50
Melted cheese, lettuce, fresh sliced tomato, gherkins, house dressing, chunky chips, sesame seed bun	
Tempura Halloumi Burger	13.95
Lettuce, fresh sliced tomato, balsamic & honey, house dressing, chunky chips, sesame seed bun	
Chicken Burger	14.95
Grilled chicken breast, smoked bacon, melted cheese, lettuce, fresh sliced tomato, gherkins, house dressing, chunky chips, sesame seed bun	
Trinity Manor Farm Beef Burger	14.95
Grilled beef burger, smoked bacon, melted cheese, lettuce, fresh sliced tomato, gherkins, house dressing, chunky chips, sesame seed bun	

SALADS

Caesar Salad	11.95
Cos lettuce, Caesar dressing, Parmesan, croutons, anchovies, crispy pancetta, poached egg	
Add:	
<i>Chicken</i>	+4.95
<i>Prawns</i>	+5.95
<i>Halloumi</i>	+4.50
Sticky Chilli Beef	14.95
Beans sprouts, carrots, iceberg lettuce, rocket, cucumber, chilli & Asian dressing	

VEGETARIAN & VEGAN

Portelet Red Curry v	13.95
Aromatic rice, flat bread & almonds	
Grilled Aubergine vg	14.95
Tomato, mushrooms, piquillo peppers, rocket salad, balsamic glaze	
Wild Mushrooms Linguini v	14.95
Truffle oil, Parmesan, rocket leaves	

Please inform your server of any allergies before placing your order, please ask for our allergen chart for all dishes
Allergens listed are correct at time of print. We cannot guarantee the total absence of allergens in our dishes.
All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.

(V) Vegetarian • (VG) Vegan • (GF) Gluten Free •

The Portelet Inn

A LA CARTE MENU

PIZZA

Margarita v 10.95
Tomato sauce, mozzarella

Diavolo 13.95
Tomato sauce, mozzarella, pepperoni, chilli oil

Hawaiian 13.95
Tomato sauce, mozzarella, ham, pineapple

Vegetarian 13.95
Tomato sauce, mozzarella, olives, courgettes, mix peppers, cherry tomatoes, sweetcorn, mushrooms, rocket leaves, balsamic glaze

Quattro Stagioni 14.25
Tomato sauce, mozzarella, bell peppers, olives, mushrooms, ham

BBQ Pollo 14.25
BBQ sauce, mozzarella, chilli oil, smokey chicken, red onion, sweetcorn

Vegan vg 14.25
Tomato sauce, Vegan cheese, aubergine, olives, courgettes, bell peppers, cherry tomatoes, red onion, mushrooms, rocket leaves, balsamic glaze

Mamma's 14.25
Tomato sauce, mozzarella, chorizo, smokey chicken, bacon, bell peppers, red onion, sweetcorn

Parma Ham 14.95
Tomato sauce, mozzarella, parma ham, Parmesan & rocket leaves

Italian Cured Meat 14.95
Tomato sauce, mozzarella, chorizo, salami, smoked pancetta

Portelet Full House 14.95
BBQ sauce, mozzarella, pulled pork, smokey chicken, bacon, mushrooms, cherry tomatoes, bell peppers, jalapeños, sweetcorn, red onion

Extra Toppings +1.50 each

Mushrooms	Blue cheese	Bacon
Jalapeños	Anchovies	Chorizo
Olives	Parmesan	Pepperoni
Red peppers	Mozzarella	Chicken
Pineapple	Pulled pork	
Sweetcorn	Ham	

CHILDREN'S MENU

Margarita Pizza 6.95
with 3 of below toppings:
Pepperoni, chicken, ham, pineapple, mushrooms, olives, sweetcorn

Fish Fingers 6.95
Battered haddock, chunky chips, mixed vegetables

Chicken Dippers 6.95
Fresh breaded chicken strips, chunky chips, mixed vegetables

Pasta Pirating 6.95
Penne pasta with your choice of:
Tomato Bolognese
Butter & Parmesan
Carbonara

Bangers Ahoy 6.95
2 Grilled prime pork sausages, creamy mash, mixed vegetables, gravy

Ribs 7.95
Half rack of ribs, BBQ sauce, chunky chips, mixed vegetables

Beef Burger 7.95
Chips & mixed vegetables

SIDES

Onion Rings 3.95

Mixed Salad 3.95

Rocket & Parmesan 4.50

French Beans 4.50

Peas & Smoked Pancetta 4.50

Seasonal Vegetables 4.95

Chunky Chips 3.95

New Potatoes 4.95

Truffle & Parmesan Chips 4.95

SUNDAY ROAST

Served every Sunday

Roast Beef

½ Roast Chicken

Yorkshire pudding, roast potatoes, seasonal vegetables, gravy

15.95

DESSERTS

PLEASE ASK YOUR SERVER
FOR OUR DAILY SELECTION

Please inform your server of any allergies before placing your order, please ask for our allergen chart for all dishes
Allergens listed are correct at time of print. We cannot guarantee the total absence of allergens in our dishes.
All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.

(V) Vegetarian • (VG) Vegan • (GF) Gluten Free •