

Fine fodder for
the famished sire?

Nourish thy eyes
& fill thy bellies



LUNCH MENU

Eat in or takeaway



PORTWALL TAVERN
Bastions of the bite & beverage

PORTWALL NOODLE POT £5.00

Thai Green Chicken or Sweet Potato 2/4

Spicy Cumin Lamb 2/4

PORTWALL OPEN SANDWICH SERVED ON CIABATTA £7.50

Pulled Lamb

Cheddar cheese, cumin, mint mayonnaise. 2/4/7

Slow Cooked Turkey

Stuffing, pigs in blanket, roasted potatoes, cranberry sauce, gravy. 2

The Brunch

Bacon, sausage, fried egg, black pudding, mushroom, tomato. 2

Portwall Ploughman's

Cheddar, pickles, apple, coleslaw, sliced boiled egg. (VG on request V) 2/4/14

California Veggie

Avocado, goats cheese, vegetable pickles. (V) 2/7

Coronation Chickpea

Mango chutney, vegan mayonnaise. (VG) 2/14

PORTWALL BRIOCHE BAPS ALL SERVED WITH SKIN ON WEDGES £10.00

House Burger

Bacon, cheddar. 2/7

Cornflake Chicken

Chorizo, chilli mayonnaise. 2/4/7

Cauliflower and Curried Mayonnaise Burger (VG on request V) 2/4/7/9/14

Beer Battered Fish Fingers

Tartare sauce, sliced gherkins. 2/7

Miso Mushroom and Halloumi Burger

Spiced tomato chutney. (VG on request V) 2/7

Lamb Burger with Teriyaki sauce. 2/7/13

PORTWALL CLASSICS £11.00

Open Steak Sandwich

Field mushroom, roasted red peppers, Stilton cheese, English mustard sauce. Served with wedges. 2/9/14

Cod and Chips

With mushy peas. 2

Beef or Vegetable lasagne

Served with salad and garlic bread. 2/7

Skin on Fries or Hand Cut Wedges Add cheese 50p 2

£3.00

Garlic Bread Add cheese 50p 2

£3.00

Coleslaw 2/4

£2.00

Gluten free bread available on request. 4

Allergen Advice Key

1. Celery
2. Gluten cereals
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk
8. Molluscs
9. Mustard
10. Nuts
11. Peanuts
12. Sesame seeds
13. Soya
14. Sulphites

Please place all food and drink orders at the bar.
Please advise on any food allergies when ordering.
Allergen key is for guidance. We can not guarantee cross contamination not occurring.