



PORTER  
& rye



# Introduction

## Volume 6

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Welcome to volume 6 in our signature series of Porter & Rye drinks menus. With a refreshed list comes refreshed ideas to further develop our offering and style, while maintaining a fresh and seasonal approach.

We aim to present you with a unique range of re-worked, modernised classic cocktails and new, carefully crafted originals created by our bar team for the spring/summer seasons. Our aim is to enhance the dining experience of guests in the restaurant as well as surprise and delight those just looking to join us for a few refreshments at the bar.

Classic and tailor-made cocktails can be created upon request.  
Just talk to one of our team.

# APERITIF

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## **Rose of Lombardi**

Campari, Cocchi Rosa, Lavender Bitters, Hattingley Valley Rose  
*Aperitivo, Bitter-sweet, Floral*

£11

## **Waldmeister**

Johnnie Walker Black Label, Combiar Kummel, Rinquinquin, Orange Bitters, Saline, Dill  
*Complex, Spiced Peach, Herbal*

£10

## **Ezl Pepino**

Quiquiriqui Mezcal, Don Julio Blanco, Green Chartreuse, Green Pepper Manzanilla,  
Elderflower, Lime, Cucumber, Whites, Smoked Paprika  
*Fresh, Herbaceous, Smoky*

£11

## **“If You Like Getting Caught in the Rain”**

Bacardi Carta Blanca, Taylors Falernum, Pineapple ‘Consommé’, Coconut Water,  
Citric Acid Solution, Lime Oleo  
*Fruity, Tropical, Classic*

£9

## **Flor Fatale**

Tapatio Blanco, Fig & Rosemary Shrub, Lustau Manzanilla, Peychaud bitters  
*Fruity, Vegetal, Light*

£9

## **The Devil Wears Prada**

Ketel One Vodka, Byrrh Grand Quinquina, Lazzaroni Amaretto, Lemon, Raspberry, Whites  
*Fruity, Forest Fruit, Sweet*

£8



# DIGESTIF

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## **Porter & Rye**

Bulliet Rye, Amaro Tosolini, Porter Reduction, Orange bitters

*Rich, Strong, Sweet*

£9

## **Caribbean “Affogato”**

Plantation Barbados Rum, Crème de Banane, Sherry Blend, Cinnamon & Nutmeg Ice Cream, Espresso, Aztec Chocolate Bitters

*Decadent, Creamy, Dessert*

£9

## **Apple over Thyme #3**

Lairds Applejack, Amaro Montenegro, Rosehip Acid Solution, Lime Oleo, Peychaud bitters

*Fruity, Sustaining, Balanced*

£10

## **Lazy Daisy 3**

Botanist Gin, Lemon Balm infused St Germain, Apricot Brandy, Suze Gentian, Citric

*Floral, Fruity, Light*

£10

## **Via Rossa**

Nardini Grappa, Amaro Tosolini, Valpolicella Reduction, Lemon, Plum Bitters, Lambrusco

*Lightly Sparkling, Luxurious, Digestivo*

£12



## SIGNATURE CLASSICS

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### **Naked & Famous**

Montelobos Mezcal, Aperol Yellow Chartreuse, Lime  
*Smoky, Citrusy, Herbaceous*

**£9**

### **White Martinez**

Lustau Vermut Blanco, Sipsmith Gin, Luxardo Marachino, Orange bitters,  
Lustau Manzanilla Sherry rinse, Saline  
*Light, Herbaceous, Classic*

**£8**

### **P & R Manhattan**

Bulliet Rye, Cocchi Torino, Dry Curacao, Angostura bitters  
*Balanced, Dynamic, Classic*

**£12**

### **South-Eastside**

Hendricks Gin, Lime, Lemongrass Reduction, Thai Basil, Mint  
*Citrusy, Refreshing, Aromatic*

**£9**

### **Bobby Burns**

Craigellachie 13, Antica Formula, Benedictine, Lemon bitters, Angostura bitters  
*Classic, Complex, Elegant*

**£13**



# PERFECT SERVES

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## **El Bandito Original**

Quiquiriqui Mezcal,  
*Schofferhofer Grapefruit Radler*  
£8

## **Garibaldi**

Campari,  
*Fresh Orange Juice, Saline*  
£8

## **Via Primavera**

Suze Gentian, Cocchi Americano,  
*Asti, Orange Bitters*  
£9

## **Dos Bodegas**

Fernando de Castilla Fino, Lustau Vermut Bianco,  
*Fevertree Tonic Water*  
£9

*Full list of spirits, liqueurs and fortified available from the bar*





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