

STARTERS

Ardgay Venison Wellington

Chantenay carrots, kale, silverskin onions

£12

Smoked Ardrossan Ham Hough Terrine

apple jelly, charred apple, cider gastrique, poppy seed crisp

£8

Confit Bute Sea Trout

pickled samphire, scurvy grass pesto, candy lemon, brown crab biscuit

£8

Soup of the Day

house-baked mini roll

£5

Slow-cooked Gaindykehead Ox Broth

cheek and shin, mini roll

£6

Ardgay Brown Hare Tortellini

wild garlic, black truffle jus

£II

Braised Barra Monkfish Cheeks

razor clam, spelt, broad bean, dill buerre blanc

£I0

Truffled Blairgowrie Duck Egg

shaved asparagus, Parmesan crisp, bittercress oil, pine nuts

£8

BFFF

SCOTTISH BEEF FROM GAINDYKEHEAD FARM

Farmed by: The Brown Family Supplied by: Tom Rodgers Dry-aged by: Porter & Rye

SAUCES

Peppercorn & Brandy

Aged meat BBQ

Red wine Jus

Port & blue cheese

Béarnaise

Salsa verde

BUTTERS

Roasted shallot & peppercorn
Anchovy and caper butter
Garlic & parsley

• Additional sauces or butters: £1.50 •

Cuts for two

Porterhouse (28oz) £70
Chateaubriand (16oz) £70
Rump (16oz) £40
All served with your choice of two sauces and sides

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Cuts for one

Fillet (8oz) £35 Rib-eye (10oz) £35 Sirloin (10oz) £30 Rump (8oz) £20 Onglet (10oz) £16 Bavette (8oz) £15

Porter & Rye rib-eye burger £12

All served with your choice of one sauce and side

STEAK TOPPINGS

Chestnut Mushroom Duxelles £5

Balsamic glazed shallots £4

Garlic king prawns £7

SIDES

Bone marrow mac & cheese

Beef dripping chips

Skinny fries

Truffle salt fries

Black garlic mash

Celeriac, beetroot and apple remoulade

Creamed leek, kale, spinach, pancetta

Rocket, watercress, parmesan dressing

Cauliflower cheese, gruyere crumb

• Additional Sides: £4 •







