



PORTER
& RYE

STARTERS

Hand Picked Crab and Apple Salad

Bloody Mary ketchup, lemon confit, celery
£12

Hand Dived Isle of Mull Scallops

butter poached local shellfish, langoustine espuma
£14

Soup of the Day

house-baked mini roll
£5

Slow-cooked Gaindykehead ox broth

cheek and shin, mini roll
£6

Chargrilled New Seasons Asparagus

wild mushroom cannelloni, egg yolk purée
£6

Ham Hough Terrine

duck liver, piccalilli, buckwheat crisp bread
£8

BEEF

Scottish Beef from Gaindykehead Farm

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

Cuts For Two

Porterhouse (28oz) £70
Chateaubriand (16oz) £70
Rump (16oz) £40

Coté de boeuf and Tomahawk

(ask server for market price and weight)
All served with your choice of two sauces and sides
(Limited Availability)

Cuts For One

T bone (16oz) £40 **Sirloin** (10oz) £30
Fillet (8oz) £35 **Rump** (8oz) £20
Rib-eye (10oz) £35 **Bavette** (8oz) £15

Porter & Rye rib-eye burger £12

All served with your choice of one sauces and sides

SAUCES

Peppercorn & Brandy
Aged meat BBQ
Red wine jus
Port & blue cheese
Bernaise

STEAK TOPPINGS

Salsa verde Chestnut Mushroom Duxelles **£5**
Balsamic Glazed Shallots **£5**
Garlic King Prawns **£7**

BUTTERS

Roasted shallot & peppercorn
Anchovy & caper
Garlic & parsley

SIDES

Bone marrow mac & cheese
Beef dripping chips
Skinny fries
Truffle salt fries
Smoked garlic mash
Buttered spring greens
Sauted ratte potatoes

Additional sauces or butters: £1.50

Additional sides: £4

Rocket, Pesto & Hazelnut Gnocchi

charred pickled onion, pea

£14 Pan Fried Salmon

buttered shellfish, ratte potatoes,

sauce vierge

£16

If you have an allergy or other specific dietary requirements please ask your server about the ingredients in our dishes
Please note that a discretionary 10% service charge will be added to tables of six or more people