



# PORTER & rye

## STARTER

### Soup of the Day

*House baked mini roll*  
£5

### Braised Chicory Salad

*Hebridean blue cheese, orange and pickled grapefruit*  
£7

### Chargrilled Perthshire Wood Pigeon

*ham, quail egg, raisons and game dressing*  
£11

### Hand-picked West Coast Crab

*watermelon, apple, radish and cucumber ketchup*  
£13

### Ayrshire Beetroot & Pearl Barley Orzotto

*Kate Rodger's crowdie, kale and parmesan*  
£7

### Aged-Beef Mulligatawny

*slow cooked Gaindykehead ox cheek with crispy shallots*  
£8

### Press of Ham Hough

*rabbit confit, pickled chanterelles and Waldorf salad*  
£11

### Hand-dived Isle of Mull Scallops

*chorizo jam, black pudding crumb and pureed cauliflower*  
£14

## BEEF

### 55 day Dry-aged Scottish Beef Gaindykehead Farm

Farmed by: The Brown Family

Supplied by: Tom Rodgers

Dry-aged by: Porter & Rye

### Cuts for One

**TBone** (16oz) £40 **Sirloin** (10oz) £30

**Fillet** (8oz) £35 **Rump** (8oz) £20

**Rib-eye** (10oz) £35 **Bavette** (8oz) £15

### Cuts for Two

**Porterhouse** (28oz) £70

**Chateaubriand** (16oz) £70

**Rump** (16oz) £40

**Cote de Boeuf and Tomahawk**

(market price and weight will vary)

### Cut to Order

**Weight and size chosen by you fresh  
at the Butcher's Block**

(ask your server for details)

All cuts served with a choice of one sauce  
and one side per person

### Sides

Bone Marrow Mac n Cheese

Ox Cheek Stovies

Skinny Fries

Roast Heritage Carrots and Sesame

Truffle and Parmesan Skinny Fries

Beef Dripping Chips with Rosemary Salt

Mixed Leaf, Tomato and Black Olive

Roast Squash Clapshot

Ayrshire Heritage Beetroots, Crowdie

Broccoli, Hazelnut and Rocket Pesto

Additional sauces or butters £1.50

Additional sides £4

### Sauces

Peppercorn and Brandy

Aged Meat BBQ

Port and Blue Cheese

Red Wine and Aged-Beef Jus

Béarnaise

Salsa Verde

### Butters

Garlic and parsley

Anchovy and caper

Pepper and truffle

### Steak Toppings

Garlic King Prawns £9

Chestnut Mushroom

Duxelle £5

Confit Shallots £4

## MAINS

### Chargrilled Saddle of Highland Venison

*caramelised onion and potato gratin, soused red cabbage,  
gin and juniper jus*  
£23

### Butternut and Roast Squash Gnocchi

*Hebridean blue cheese, kale, parmesan and truffle*  
£16

### Roast Monkfish Tail

*braised and crispy squid, roast red pepper, ratte potato ragu*  
£20

### Porter & Rye Rib-eye Burger

*Served with your choice of one sauce and side*  
£12