

Porter & Rye

Christmas Menu 2018

4 courses & Fizz £50pp

Amuse bouche

Starters

Chestnut and Chorizo Soup

house-baked mini roll

Ayrshire Beetroot and Pearl Barley Orzotto

beetroot crisp and Katie Rodger's crowdie cheese

Chargrilled Perthshire Wood Pigeon Warm Salad

bacon, quail egg and raisins

Hand Dived Mull Scallops

Ramsay's black pudding, cauliflower, pickles, puree and espuma

Mains

55 day aged Gaindykehead Farm Beef Rump

ox cheek stovies, celeriac, kale, beer and bone marrow sauce

Roast Monkfish Tail

braised and crispy squid, ratte potato and red pepper ragu

Parmesan and Truffle Gnocchi

butternut squash, Hebridean blue cheese, toasted pumpkin seeds, crispy kale

Saddle of Highland Venison

caramalised onion and potato gratin, soused red cabbage, gin and juniper jus

Desserts

Selection of Artisan Cheese by George Mewes

apple jelly, fruit loaf, Arran oaties

Dark chocolate Cremeux

peanut butter parfait, peanut brittle

Blackberry and Almond Frangipane Tart

mulled apple sorbet

Coconut and white chocolate rice pudding

spiced winter berry jam