
Starters

Soup of the Day
house baked mini roll

£5

Pearl Barley Miso Orzotto (vg)
shitake mushroom, celariac

£8

Spiced Butternut Squash (vg)
spinach & potato dumplings, almond paneer

£9

Crispy Ox Tongue and Braised Ox Cheek
horseradish, confit & crispy shallot, smoked tomatoes

£10

Hand-dived Mull Scallops
treacle-cured pork belly, chorizo ketchup, cauliflower, apple crisps

£15

Smoked Beetroot Tartare (v)
Corrie mains egg yolk, yoghurt, hazelnut

£8

Wild Pheasant Mousse
roast Ayrshire beetroot, fig hoisin, orange, crispy kale

£10

Lagavulin & Honey-Cured Shetland Salmon
potato pancakes, Katy Rodger's crème fraîche, dill, caviar

£10

Carpaccio of Highland Venison
pickled wild mushroom, charred baby onions, aged parmesan, venison dressing

£12

Porter & Rye Select Artisan Charcuterie Board
preserves, pickles, Gordal olives, sourdough

£15

Beef

All cuts carefully selected by John Gilmour Butchers using sustainable farming methods
& dry-aged in-house at Porter & Rye

Sauces
Peppercorn & Brandy
Béarnaise
Chimi Churri
Port & Blue Cheese
Red Wine & Aged Beef Jus
Wild Mushroom & Pernod Cream

Butters
Roast Garlic & Herb
Crayfish & Tarragon
Beurre au Poivre

Steak Toppings
Roast Bone Marrow,
Parsley Gremolata £5
Chestnut Mushroom &
Truffle Duxelle £5
King Prawn & Chorizo
Brochette £9

Cuts for One

T-bone (16oz) £45
Fillet (8oz) £38
Rib-eye (10oz) £38
Sirloin (10oz) £32
Rump (8oz) £22
Flat Iron (8oz) £18

Cuts for Two

Porterhouse (28oz) £75
Chateaubriand (16oz) £75
Rump (16oz) £40
Côte de Bœuf & Tomahawk
(market price and weight will vary)

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

Sides

Skinny Fries
Truffle & Parmesan Fries
Triple-cooked Beef-Dripping Chips
Grampian Cold-pressed Rapeseed Oil &
Roast Garlic Mash
Bone Marrow Mac & Cheese with
Rosemary Crumb
Ramsay's of Carlisle Black Pudding
Hash with Crispy Shallots
Cauliflower Cheese, Aged Parmesan
Harrissa-roasted Heritage Carrots,
Toasted Almonds
Savoy Cabbage, Chestnuts, Pancetta
Smoked Tomato, Rocket, Black Olive Salad
Brown Butter-roasted Pumpkin,
Sunflower Seeds, Crispy Sage

Additional Sauces or Butters £1.50
Additional Sides £4

Mains

Salt-baked Celeriac, Butterbean & Black Olive Ragù
fig, preserved lemon, ras al hanout
£16

Pan-fried Fillet of Hake
sobrasada, roast red pepper & chickpeas, crayfish, shellfish emulsion
£22

Porter & Rye Rib-eye Burger
coffee braised brisket, pickles, beef dripping chips, black truffle mayo
£16

Roast Gressingham Duck Breast
glazed baby roots, charred peach, confit duck leg croustillant, XO sauce
£26





PORTER
& rye