
Starters

Soup of the Day
house baked mini roll
£5

Pigs Head, Jamon Serrano & Black Pudding
quail egg, wild mushroom ketchup & sourdough
£8

Felons Gin-cured Scottish Salmon Mi-cuit
*fennel & kohlrabi slaw, apple,
fermented radish & elderflower*
£9

Truffle & Porcini Gnocchi
Maxime's wild mushrooms, goat's cheese, tarragon & aged-parmesan
£8

Porter & Rye Select Artisan Charcuterie Board
homemade bread, olive oil, relish, pickles & olives
£15

Heritage Tomato & Cucumber Gazpacho
Katy Rodgers' crowdie, basil & sherry vinegar jelly
£7

Salt & Peppered Crispy North Sea Squid
chorizo, black barley & watercress
£13

Jerked Ox Cheek
*pickled heritage carrots, crispy shallots &
aged-meat bone broth*
£9

Pan-fried Hand-dived Mull Scallops
mooli, peanut, yuzu, seaweed & coriander
£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 & Parsley
Anchovy, Caper & Chive
Roast Bone Marrow
& Black Truffle

Steak Toppings

Chargrilled Tiger Prawns
with Spiced Butter £9
Bacon & Shallot Jam £4
Pickled Red Cabbage Slaw £4

Cuts for One

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

Cuts for Two

Porterhouse (28oz) £70
Chateaubriand (16oz) £70
Rump (16oz)
Côte de bœuf & Tomahawk
(market price and weight will vary)

Chef's speciality dishes & cuts
available daily
(ask your server for details)

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

Sides

Bone Marrow Mac & Cheese with
Crispy Pancetta

Champ Mash

Skinny Fries

Truffle & Rosemary Skinny Fries

Triple Cooked Beef Dripping Chips with
Sea Salt & Mixed Pepper

Ramsay's of Carlisle Black Pudding &
Crispy Shallot Hash

Caesar Salad with Aged Parmesan

Tenderstem Broccoli, Spinach
& Miso Butter

Chantenay Carrots, Honey, Soy & Sesame

Additional Sauces or Butters £1.50

Additional Sides £4

Mains

Malt Vinegar Glazed Corn-fed Chicken
sobrassada stuffed thigh, red pepper piperade & mixed bean cassoulet
£20

Chargrilled Fennel with Saffron & Giant Couscous
preserved lemon, pomegranate & toasted pistachio dukkha
£16

Porter & Rye Rib-eye Burger
*spiced ox cheek, red onion & tomato jam, pickles, beef dripping chips
with truffle mayo*
£16

Brown Butter & Soy Poached Gigha Halibut
smoked eel, fondant potato, tenderstem broccoli & pickled apple
£24





PORTER
& rye