



PORTER
& rye

INTRODUCTION

Volume 4

Welcome to Volume 4 in our signature series of Porter & Rye drinks menus. This edition continues to develop our drinks offering and style, while maintaining a seasonal approach.

We aim to present you with a unique range of modernized classic cocktails and new, carefully crafted originals, created by our bartenders. The selection is aimed to enhance the dining experience of guests in the restaurant as well as delight those just looking to join us for a few refreshments at the bar.

Classics and tailor-made cocktails can be made upon request.
Just talk to one of our team.

APERITIFS

Solstice

Whitley Neil Rhubarb, Apricot Brandy, Don's Mix, Lime, Peychaud,
Grapefruit Schofferhoffer

Refreshing, Fruity, Tiki-inspired

£8.5

S'Bagliato

Campari, Cocchi Torino, Peach bitters, Prosecco

Bitter-sweet, Complex, Aperitivo

£8.5

Penicillin

Glenfiddich IPA, Honey & Ginger, Lemon, Port Charlotte

Citrusy, Smoky, Refreshing

£10

La Peninsula

Smoked Paprika Xoriguer, Green Pepper Manzanilla, Olive & Black Pepper

Tincture, E.V.O.O.

Savory, Vegetal, Luxurious

£8.5

Sunshower

Sipsmith Sloe, Yuzu Ume Liqueur, Rinquinquin, Peach Bitters, Prosecco

Fruity, Sweet, Sparkling

£9.5

Lazy Daisy

Hendricks Gin, Dolin Chamberyzette, Gomme, Peychaud, Orange, Camomile
acid solution, Gomme

Floral, Fruity, Rounded

£9.5

El Pepino

Quiquiriqui Mezcal, Green Chartreuse, Green Pepper Manzanilla,
Elderflower Cordial, Lime, Cucumber, Sal De Gusano, Whites

Fresh, Vegetal, Herbal

£12

DIGESTIFS

Porter & Rye

Bulliet Rye, Amaro Tosolini, Porter Reduction, Orange

Rich, Complex, Sweet

£8

Highland Palazzo

Dalmore Cigar Malt, Barolo Chinato, Campari

Luxurious, Dynamic, Bitter-Sweet

£16

Western Pacific Railroad

Reviseur Cognac, Spiced Wine Reduction, Dry Curacao, Cream, Whole Egg

Creamy, Rich, Spiced

£10

Poire Belle Helene

Reviseur Cognac, Pear Akashi Tai, Cardamom Suze, Chocolate Bitters

Bitter, Elaborate, Sustaining

£10

Revolver

Wild Turkey 101, Amaro Tosolini, Cold Brew Coffee, Gomme,

Orange Bitters

Rich, After-Dinner, Enduring

£9.5

NY Sour

Buffalo Trace Bourbon, Ardbeg, Lime, Chocolate Bitters, Gomme,

Bertani Recioto

Complex, Citrussy, Elegant

£9.5

SIGNATURE CLASSICS

Naked & Famous

Quiquiriqui Mezcal, Aperol, Yellow Chartreuse, Lime

Smoky, Citrussy, Herbaceous

£9.5

Death & Glory

Monkey Shoulder, Absinthe, Lime, Gomme, Champagne, Whites

Indulgent, Balanced, Anise

£18

P&R Manhattan

Wild Turkey Rye, Cocchi Torino, Dry Curacao, Angostura Bitters

Balanced, Dynamic, Classic

£9

Old Cuban

Bacardi Blanca, Mint, Lime, Gomme, Angostura Bitters, Prosecco

Classic, Zesty, Sparkling

£7.5

Brooklyn

Bulliet Rye, Dolin Dry, Amer Picon, Luxardo Maraschino

Decadent, Herbaceous, Strong

£8.5

Last Word

Hendricks, Green Chartreuse, Luxardo Marachino, Lime

Fresh, Herbal, Strong

£9.5