

# PORTER & RYE

## SMALL PLATES

**BAKED BARRA SCALLOP GRATIN**  
gf *market price*

Pomegranate | Pickled Lime | Chorizo Crumb

**WILD DUCK BREAST** gf 12  
Fig | Cranberry | Sweet Potato

**PERTSHIRE PIGEON** 10  
Apple | Roquefort | Amaretto

**HIGHLAND GAME VENISON** df / gf 10  
Hen Of The Wood | Pistachio | Dark Cherry

**ABERDEENSHIRE GOOSE** gf 10  
Parsnip Rosti | Almond | Peat & Malt Wine Jus

**CHESTNUT & SAGE RAVIOLI** vg 9  
Garlic | Rich Duxelle | Crispy Sage

**CHARCUTERIE** 15  
(df / gf available on request)  
Artisanal Bread | Gordal Olives | Mint & Coriander

**FILLET OF BEEF TARTARE** gf / df 15  
Crispy Capers | Hen Yolk | Crostini Roasted Hazelnut

**BEEF CARPACCIO** gf 15  
Roasted Garlic & Winter Truffle | Pecorino | Smoked Almonds

**TUNA TATAKI** gf 15  
Avocado | Cucumber | Pickled Red Onion

**ROASTED BONE MARROW & OX CHEEK** df 9  
Pesto | Mignonette | Beef Crisp

**NUT ROAST** gf / vg 9  
Carrot | Celeriac | Truffle

## CUTS

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

*All steaks served with pearl onions, romaine lettuce and migas crumb.*

**T-BONE (16oz)** 42

**FILLET (8oz)** 38

**RIB-EYE (10oz)** 38

**BEEF DRIPPING AGED RIB-EYE BURGER** 16

Crispy Onion | Romaine Lettuce | Pickle | Tomato | Beef Dripping Chips & Truffle Mayo

**SIRLOIN (10oz)** 30

**RUMP (8oz)** 20

**FLAT IRON (8oz)** 16

## LARGE CUTS

*All of our large cuts are expertly trimmed by our butchers daily at varying sizes and weights to ensure only the highest quality meat makes it to your plate.*

**PORTERHOUSE**  
*\*market price & weight will vary*

**RUMP (16oz)** 38

**CHATEAUBRIAND**  
*\*market price & weight will vary*

**CÔTE DE BOEUF & TOMAHAWK**  
*\*market price & weight will vary*

## SIDES

**GLAZED HERITAGE CARROTS & NUT CRUMB** v / gf / df 5

**BONE MARROW AND SMOKED PANCETTA MAC & CHEESE** 5

**FORAGED MUSHROOM & WINTER TRUFFLE** v / gf / df 5

**SKINNY FRIES** vg / gf / df 4.5

**TRUFFLE & PARMESAN FRIES**  
v / gf 5

**ROAST GARLIC & ROSEMARY MASH** v / gf 4.5

**POTATO GRATIN** v / gf 5

**BEEF DRIPPING TRIPLE COOKED CHIPS** gf / df 4.5

**CITRUS BUTTER TENDERSTEM**  
v / gf 5

**POMEGRANATE & WALNUT SALAD**  
vg / gf / df 4

## SAUCES & BUTTERS

**BÉARNAISE** v / gf 2

**ROASTED GARLIC BUTTER** v / gf 2.5

**MACALLAN WHISKY & PEPPERCORN** gf 2

**WINTER TRUFFLE BUTTER** v / gf 2.5

**CHIMICHURRI** vg / gf / df 2

**PORT & ROQUEFORT BLUE** gf 2

**BONE MARROW JUS** gf / df 2

**SMOKED TOMATO BUTTER** v / gf 2.5

**BROWN ANCHOVY BUTTER** gf 2.5

## TOPPINGS

**DUO OF LANGOUSTINE** gf 12  
Garlic Butter

**DUO OF SCALLOPS** gf  
*market price*  
Brown Anchovy Butter

**BONE MARROW** gf / df 5  
Smoked Salt

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À LA CARTE

