

PORTER & RYE

SMALL PLATES

HAND-DIVED BARRA SCALLOPS

df *market price*
Kimchi | Honey | Pickled Lime Jam

TUNA TATAKI df 15

Avocado | Cucumber | Pickled Red Onion

BARBARY DUCK gf 12

Celeriac & Thyme Rosti | Almond |
Pear & Malt Wine Jus

BEEF CARPACCIO gf 15

Roast Garlic & Winter Truffle | Pecorino | Hazelnut

CHARCUTERIE

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

SPINACH & WILD MUSHROOM RAVIOLI vg / df 9

Garlic | Rich Duxelle | Crispy Sage

SWEET POTATO & LENTIL DHAL vg / gf / df 8

Roasted Cauliflower Rice | Candied Nuts | Flatbread

ROASTED BONE MARROW & OX CHEEK df 9

Pesto | Mignonette | Beef Crisp

PERTSHIRE WOOD PIGEON 10

Apple Mostarda | Roquefort Biscuit | Nut Brittle

FILLET OF BEEF TARTARE gf / df 15

Crispy Capers | Hen Yolk | Crostini Roasted Hazelnut

HIGHLAND VENISON gf 10

Rutabaga | Scottish Brambles | Fig

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

PORTER & RYE

À LA CARTE

