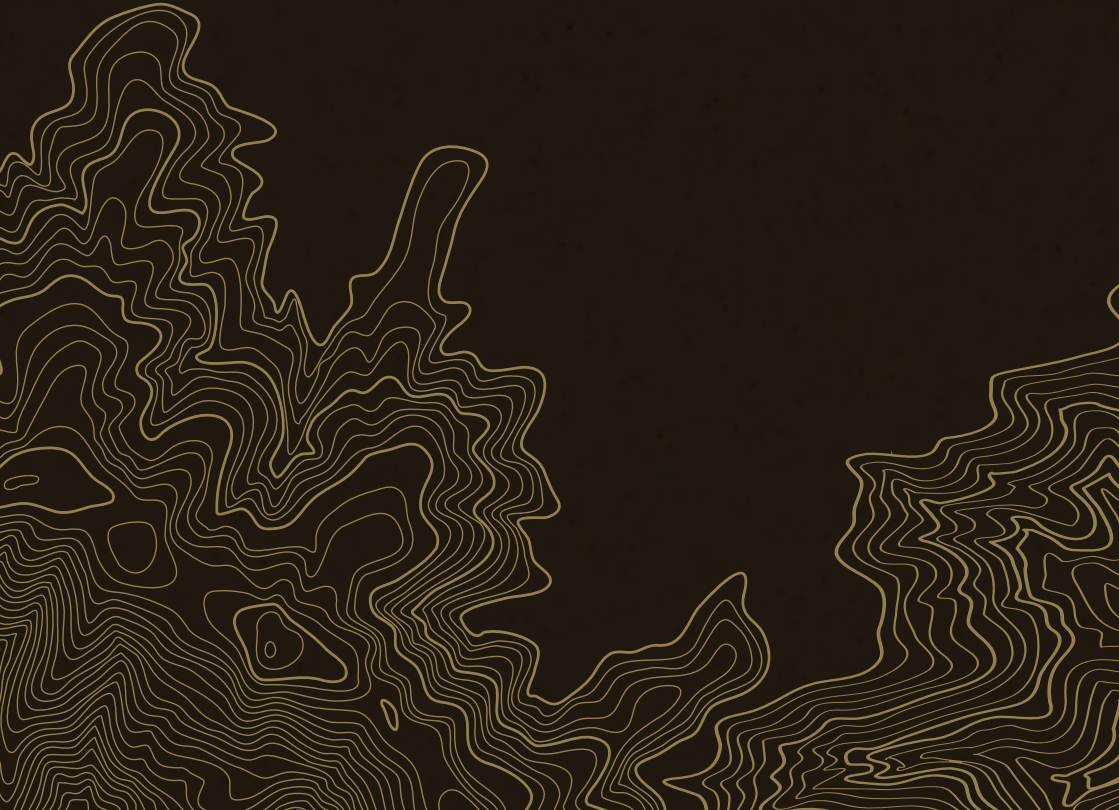


PORTER & RYE

COCKTAILS



INTRODUCING
VOLUME XI

Welcome to Volume XI of our signature cocktail menu.

Our refreshed and revitalised list is comprised of a selection of innovative and creative serves which we guarantee will leave you wanting more...

With any list we create, we strive to push the boundaries of both style and sophistication, offering something unique to further elevate the dining experience.

Sustainability is important to us here at Porter & Rye, and with this new menu we've explored further methods to reduce waste and aim to work with ingredients and brands offering minimal impact to our planet.

Volume XI features a unique range of reimagined modern classics and carefully crafted dynamic cocktails. This new iteration has been created with seasonality in mind using components and concepts to mirror the warmer days and brighter nights.

Classic, bespoke or tailor-made cocktails can be created upon request.

– Dan Docherty, Bar Manager

APÉRITIF

FLEUR 12

Bombay Premier Cru, Lychee, Rose, Prosecco
Pink, Floral, Bubbly

SANTIAGO DE COCO 9

Bacardi Blanca, Coconut Milk & Basil, Lime, Franklin's Ginger Ale
Long, Refreshing, Herbaceous

DRUNKEN JIMADOR 9

El Jimador Reposado, Apple Acid, Champagne Syrup, Green Grapes, Absinthe
Zesty, Fresh, Boozy

WEE REEKIE 11

Laphroaig 10, Ancho Reyes Verde, Burnt Pineapple, Lemon
Spicy, Peaty, Exotic

THE SWEETEST THING 9

Tanqueray 10, Rio Albo "Valpolicella", Rinquinquin Peach Aperitif, Strawberry
Fruity, Sweet, Light

PORTER & RYE

DIGESTIF

FINEALTA 10

Naked Malt, Sweet Vermouth, Drambuie, Amer Picon, Aromatic Bitters
Malty, Honeyed, Delicate

PORTER & RYE 10

Bulleit Rye, Amaro Tosolini, Porter Reduction, Orange Bitters
Deep, Complex, Boozy

HONEYCOMB 12

Montelobos Mezcal, Punt e Mes, Benedictine, Angostura Bitters
Smoky, Vegetal, Sweet

DEPTH PERCEPTION 10

Bacardi 8, Barros L.B.V. Port, Coffee Liqueur, Chocolate Bitters
Sweet, Deep, Indulgent

D.O.A 12

Courvoisier V.S.O.P., Dry Curaçao, Yellow Chartreuse, Lemon, Absinthe Spritz
Herbaceous, Dry, Tart

Full lists of spirits, liqueurs and fortified available from the bar

SIGNATURE CLASSICS

DIRTY GIBSON 10

Roku Gin, Dry Vermouth, Pickled Onion, MSG
Clean, Boozy, Umami

PORTER OLD FASHIONED 13

Macallan 12 Double Cask, Demerara, Angostura Bitters, Orange Bitters
Strong, Timeless, Classic

COSMONAUT 11

Bombay Premier Cru, Lemon, Raspberry Preserve
Boozy, Sour, Fruity

HONEY BEE 10

Appleton 8, Lemon, Honey, Orange Blossom Water
Tart, Deep, Complex

MEZCAL NEGRONI 11

Illegal Mezcal, Cynar, Sweet Vermouth
Bittersweet, Smoky, Herbaceous



