

# PORTER & RYE

## SMALL PLATES

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

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

**BEEF CARPACCIO** gf / df 15  
Roast Garlic & Black Truffle | Pecorino | Dukkah

**HIGHLAND VENISON  
CARPACCIO** gf 14  
Coffee & Truffle | Chilli |  
Dark Chocolate | Nut Brittle

**BARRA SCALLOP** gf / df  
*market price*

Coconut & Lemongrass Broth |  
Charred Lime Jam | Basil

**AYRSHIRE PORK BELLY** 10  
Salt Baked Pineapple | Spiced Leek |  
Pork Cheek | Maple Croquette

**CONFIT WILD RABBIT  
SHOULDER** df 10

Miso Aubergine | Caper | Olive Tapenade

**PERTSHIRE PIGEON** gf / df 9  
Apricot & Mango | Pea | Pancetta & Walnut

**KING PRAWN & SQUID** 12  
Corn | Chorizo | Red Pepper | Potato

**ROASTED BEETROOT GNOCCHI**  
gf / df / vg 8  
Tenderstem | Pistachio | Kale

## 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 & 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  
& BLOOD ORANGE YOGHURT**  
v / gf / df 5

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

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

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

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

**ASPARAGUS, POACHED EGG &  
BLACK TRUFFLE PROSCUITTO**  
gf / df 7

**FORAGED MUSHROOM & BLACK  
TRUFFLE** vg / gf / df 5

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

**CHIMICHURRI POTATOES** vg / df / gf 5

**GREEN SALAD** vg / gf / df 4

## SAUCES & BUTTERS

**BÉARNAISE** v / gf 2

**BLACK TRUFFLE  
BUTTER** v / gf 2.5

**BONE MARROW JUS** gf / df 2

**ROASTED GARLIC  
BUTTER** v / gf 2.5

**CHIMICHURRI** vg / gf / df 2

**SMOKED TOMATO  
BUTTER** v / gf 2.5

**MACALLAN WHISKY &  
PEPPERCORN** gf 2

**PORT & ROQUEFORT BLUE** gf 2

**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

