



# PORTER & rye

## SMALL PLATES

### Soup of the Day

*Abernethy hand-made butter and mini loaf*  
£4.95

### 16-hour Slow-cooked Gaindykehead Farm Ox Cheek Soup

*Abernethy hand-made butter and lemon & thyme mini loaf*  
£5.95

### Textures of Tomato

*Katy Rodgers' crowdie cheese, basil sorbet, lemon oil,  
toasted sunflower seeds and black olive powder*  
£5.95

### St Bride's Chicken Leg

*stuffed with foie gras, morels,  
watercress purée, granola and nasturtium*  
£6.95

### Guy Grieve's Hand-dived Scallops

*Crispy tofu, roe 'yolk', miso soup and sticky fingers*  
£14.95

### Slow-cooked Duck Egg

*grilled green and purple asparagus, Stawley soft goats' cheese,  
pink grapefruit gel and ash*  
£6.95

### Smoked Gaindykehead Farm Beef Tartare

*Corrie Mains hens' yolk, white truffle shavings,  
dehydrated capers, roast hazelnuts and  
a smoked Mull oyster emulsion*  
£14.95

### MacDuff Braised Lamb Shoulder

*Lamb cutlet, pea purée, scorched shallot,  
mint foam and crispy sweetbreads*  
£7.95

### Knockraich Farm Crowdie Cheese Bonbons

*Salt-baked carrot purée, carrot crisps,  
cumin & parmesan foam and spiced sultanas*  
£5.95

### Crispy East Kipton Farm Pigs' Head

*Pigs' ear crackling, buttermilk snow,  
piccalilli and burnt apple gel*  
£6.95

### Pan-seared Black Brill

*Crispy Iberico pork cheek,  
langoustine gel and shellfish foam*  
£7.95

## BEEF

### SAUCES

Smoked Mull oyster emulsion  
Pink peppercorn and brandy sauce

Sauce vierge  
Beef jus  
Béarnaise

Porter & Rye aged meat barbecue sauce

### BUTTERS

Wasabi butter  
Smoked garlic &  
peppercorn butter

### SCOTTISH BEEF FROM GAINDYKEHEAD FARM

*Farmed by: The Brown Family  
Supplied by: Tom Rodgers  
Dry-aged by: Porter & Rye*

Our steaks are dry-aged in-house and charged according to  
market price and cut.

Please ask your server for details of today's steaks.

**Porterhouse** – Suitable for two  
**Chateaubriand** – Suitable for two  
**Rump Steak** – Suitable for two  
**Fillet steak / Sirloin / Rib-eye**  
**Rump / Bavette**  
**Onglet / Rib-eye Burger**

Our steaks come with your choice of side dish  
and either a sauce or butter.  
Steaks suitable for two come with an extra side & sauce.

### STEAK EXTRAS

Seared foie gras  
Grilled langoustines in garlic butter  
Shaved spring truffles  
All £9.95

### SIDES

Beef dripping hand-cut chips  
Bone marrow mac 'n' cheese  
Crunchy radish salad with  
lemon vinaigrette  
Truffle salt fries  
Skinny fries  
Salt-baked mash  
Pickled carrots and orange salad  
Asparagus, kale & parmesan oil  
Roast tomatoes & basil oil  
Compressed apple and fennel salad  
Spring onion, roast swede & toasted  
almonds

• Additional sauces or butters: £1 •

• Additional Sides: £3.50 •



If you have an allergy or other specific dietary requirements please ask your server about the ingredients in our dishes



**RODGERS BUTCHERS**  
*Purveyors of Fine Meats*