RAEBURN

NIBBLES -WARM FOCACCIA (V+) PUMPKIN HUMMUS (V+) **POLENTA FRIES** (v) 4.5 55 Balsamic & oils Toasted pepita seeds, house focaccia House chilli jam TAPENADE (V+) PICANTE GORDAL OLIVES (V+) GRUYERE & 'NDUJA FLATBREAD 8 Ciabatta crostini **STARTERS** 8.5 DUCK & PORK RILLETTE SOUP OF THE DAY (V+) STICKY CHICKEN WINGS 9.5 6 Poppy seeded warm roll Hoisin sauce, sesame, red chilli & spring onions House chutney, toasted brioche **SALT & PEPPER CRISPY SQUID GRILLED BONE MARROW** 10 9 POTTED MACKEREL Horseradish cream, pickled beetroot, Garlic parsley sauce, anchovies Herby lemon mayo toasted rve & toasted sourdough WILD MUSHROOMS (V) **PUY LENTIL & AUBERGINE CHORIZO & RED PEPPER** 8 RAGOUT **CROQUETTES** Flaked almonds, rocket, wild garlic pesto Yoghurt, salsa verde Aioli & date ketchup on toasted sourdough **MATNS SLOW BRAISED BEEF &** PAN-FRIED FILLET OF CREAMED MUSHROOM 16.5 19 16 MUSHROOM PIE COLEY GNOCCHI (V) Seasonal vegetables, choice of mash Crushed potatoes, pok choi, Slow roasted tomato, vegetarian Parmesan, or chunky chips orange dressing, shaved fennel kale chips, truffle oil CHICKEN SCHNITZEL FISH & CHIPS SMALL 13.5 REGULAR 17.5 CLASSIC CAESAR SALAD (V) 18 10.5 Romaine lettuce, caesar dressing, croutons, anchovies & parmesan Fennel & apple remoulade, baby hassleback Battered haddock, chips, garden peas, potatoes, dill & caper butter, charred lemon tartare sauce ADD HOT SMOKED SALMON +6 +5 ROASTED SPICED LAMB BELLY STEAK FRITES ADD CHARRED GRILLED CHICKEN 21 Fries & peppercorn sauce White bean ragu, creamed mash, chimichuri BURGERS **SIDES** STEAKS — ALL SERVED WITH FRIES OR CHIPS SCOTCH DRY AGED BEEF. ALL CUTS SERVED WITH CHUNKY CHIPS / SKINNY FRIES (V+) 4.5 ROASTED CHERRY TOMATOES & CHIPS. RAEBURN BURGER DIRTY FRIES 17 Smashed Wagyu Burger, sesame seeded bun, RIBEYE 280g Kimchi & cheese sauce Maple bacon & cheese sauce American cheese, caramelised onions, house sauce FILLET 260g 38 CHARRED HISPI CABBAGE (V+) HONEY & CHIPOTLE CHICKEN 5 Buttermilk chicken, kewpie mayo, vinegar slaw Crispy shallots, mustard vinaigrette 35 SAUCES SPICED SWEET POTATO WEDGES Peppercorn / Red wine jus / Blue cheese / **PORCHETTA & HAGGIS** 16 Crème fraiche, green apple harissa Chimichurri Slow cooked cider apples, salsa verde **MAC & CHEESE** 5.5 HEN OF THE WOODS (V) 16

Menu available from 12:15pm until 9:45pm

V = VEGETARIAN | V+ = VEGAN | NON-GLUTEN CONTAINING INGREDIENTS MENU AVAILABLE ON REQUEST

RAEBURN HOUSE SALAD (V+)

5.5

Buffalo mushroom, house ranch sauce,

Cashel Blue cheese / Bacon / Haggis / Fried Egg

EXTRAS

iceberg lettuce & tomatoes

BURGER EXTRAS