THE RAEBURN

NIBBLES -

WARM FOCACCIA (V+) Balsamic & oils

PUMPKIN HUMMUS (V+) Toasted pepita seeds, house focaccia

4.5

6

6

10

PICANTE GORDAL OLIVES (V+) 6

7

9

TAPENADE (V+) Ciabatta crostini

STARTERS

SOUP OF THE DAY (V+) Poppy seeded warm roll

GRILLED BONE MARROW Garlic parsley sauce, anchovies & toasted sourdough

- **SALT & PEPPER CRISPY SQUID** Herby lemon mayo
 - WILD MUSHROOMS (V+) Flaked almonds, rocket, wild garlic pesto on toasted sourdough
- **DUCK & PORK RILLETTE** House chutney, toasted brioche

GRUYERE & 'NDUJA FLATBREAD

8

9.5

CHORIZO & RED PEPPER 9 8 CROQUETTES Aioli & date ketchup

MAINS

SLOW BRAISED BEEF & MUSHROOM PIE Seasonal vegetables, choice of mash or chunky chips	16.5	FISH & CHIPS SMALL 13.5 REGULAR 17.5 Battered haddock, chips, garden peas, tartare sauce	CREAMED MUSHROOM GNOCCHI (v) Slow roasted tomato, vegetarian b kale chips, truffle oil
CHICKEN SCHNITZEL	18	ROASTED SPICED LAMB BELLY 21	CLASSIC CAESAR SALAD

Fennel & apple remoulade, baby hassleback potatoes, dill & caper butter, charred lemon ROASTED SPICED LAMB BELLY White bean ragu, creamed mash, chimichuri

CREAMED MUSHROOM	16
GNOCCHI (V)	
Slow roasted tomato, vegetarian Parmesan,	
kale chips, truffle oil	

CLASSIC CAESAR SALAD (V) Romaine lettuce, caesar dressing, croutons	10.5
ADD HOT SMOKED SALMON ADD CHARRED GRILLED CHICKEN	, +6 +5

BURGERS

17 sauce
15.5 w
16
16
1.5

EXTRAS

THE GRILL -

PORK TOMAHAWK STEAK Braised red cabbage, mash potato, bone marrow gravy

WHOLE GRILLED SEABASS 19 Lyonnaise potatoes, sauce escabeche, lemon SCOTCH DRY AGED BEEF. ALL CUTS SERVED WITH

ROASTED CHERRY TOMATOES & CHIPS.

RUMP 60z	21
FILLET 802	38
RIBEYE 10oz	35
SAUCES Peppercorn / Red wine jus / Blue cheese / Chimichurri	3.5

SIDES

21

CHUNKY CHIPS / SKINNY FRIES (V+)	4.5
DIRTY FRIES	8
Maple bacon & cheese sauce	
CHARRED HISPI CABBAGE (V+) Crispy shallots, mustard vinaigrette	5
MAC & CHEESE	5.5
RAEBURN HOUSE SALAD (V+)	5.5

Menu available from 12:15pm until 9:45pm V = VEGETARIAN | V + = VEGAN | NON-GLUTEN CONTAINING INGREDIENTS MENU AVAILABLE ON REQUEST

If you have a food allergy or special dietary requirement please speak to a member of our team. Whilst we make every effort to separate all common allergens, dishes are prepared in the same kitchen and cannot guarantee that traces will not sometimes be present. A 10% discretionary service charge is added. All prices are inclusive of VAT.