RAEBURN SUNDAY MENU

NIBBLES -

PUMPKIN HUMMUS (V+)

Toasted pepita seeds, house focaccia

PICANTE GORDAL OLIVES (V+)

WARM FOCACCIA (V+) Balsamic & oils TAPENADE (V)

STARTERS

Ciabatta crostini

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

WILD MUSHROOMS (V+) Flaked almonds, rocket, wild garlic pesto, toasted sourdough STICKY CHICKEN WINGS 8.5 Hoisin sauce, sesame, red chilli & spring onions

CURED & ROASTED PORK BELLY 9.5 Siracha mayo, pickled cucumber, radish salad Mint, charcoal oil, flatbread

BURNT AUBERGINE & FETA

POLENTA FRIES (V)

House chilli jam

7

4

POTTED MACKEREL Horseradish cream, pickled beetroot, toasted rye

HONEY WHIPPED GOAT'S 8 CHEESE

5.5

7

9.5

Toasted rye bread, sherry vinegar, cherry tomatoes

	MAII
PAN-FRIED STEELHEAD TROUT	19
Beurre noisette, pok choi, crushed potato, fennel & cherry tomato salad	
FISH & CHIPS SMALL 13.5 REGULAR Battered haddock, chips, mushy peas, tartar sa	
CLASSIC CAESAR SALAD	10.5

Romaine lettuce, caesar dressing, croutons, anchovies & parmesan

ADD ROASTED CHICKEN

4.5

6

6

8

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SUNDAY ROASTS All served with roast potatoes, seasonal veg, yorkshire pudding, gravy		
SIRLOIN OF BEEF	23.5	
JOSPER GRILLED POUSSIN	22	
NUT ROAST (V)	18	
ADD CAULIFLOWER CHEESE	+5.00	

BURGERS

ALL SERVED WITH FRIES OR CHIPS

RAEBURN BURGER 17 Smashed Wagyu Burger, sesame seeded bun, American cheese, caramelised onions, house sauce

HONEY & CHIPOTLE CHICKEN 15.5 Buttermilk chicken, kewpie mayo, vinegar slaw

HEN OF THE WOODS (v) 16 Buffalo mushroom, house ranch sauce, iceberg lettuce & tomatoes 15 BURGER EXTRAS 1.5

Cashel Blue cheese / Bacon / Haggis / Fried Egg

THE GRILL ——

+5.00

DONALD RUSSELL, INVERURIE - TRADITIONALLY AGED & GRASS FED BEEF. ALL CUTS SERVED WITH CHIPS OR FRIES.

SIRLOIN 300g	35
FILLET 220g	38
RIBEYE 300g	35
PAVÉ 220g	21
SAUCES Peppercorn / Red wine jus / Blue cheese / Chimichurri	3.5

SIDES

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

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

EXTRAS 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.