



All of our dishes are freshly prepared on site and showcase our suppliers' finest produce.

Our craft butcher John Gilmour uses over 35 years of cattle buying experience to buy, at livestock market, only the finest Limousin-Angus cattle from the Tweed valley area for THE RAE BURN.

Whatever your dietary requirement inform us and we can tailor each dish to accommodate where appropriate.



STARTERS

Soup £5

Outdoor reared pork terrine cooked in pastry, pickled vegetables and mustard £6

Home cured and smoked trout with beetroot and horse radish £7

Ceviche of shellfish with avocado, tomato, lime and Sardinian crisp bread £8

Seared diver caught scallops, globe artichoke, oven dried tomato, tapenade and lemon £9

Sweet potato and chickpea fritters with curried lentils and mint yoghurt £6

MAINS

Corn fed chicken, Jerusalem artichoke, barbequed leeks and hazelnut £14

Charred monkfish tail, spiced aubergine puree and grilled lettuce £15

Fillet of North Sea cod, white onion puree, purple sprouting broccoli and chorizo £13

Mushroom and leek ragout with soft polenta and poached egg £12

Rotolo of goats cheese and squash with walnut, chestnut, garlic and watercress £12

Jacob’s Ladder in red wine, smoked mash potato, shallot, carrot and bacon £15

GRILLS

Each cut of beef is dry aged for a minimum of 40 days, on the bone, to achieve maximum flavour and tenderness.

Our steaks are hand cut, in house, seasoned with Hebridean sea salt & freshly cracked black pepper, and cooked over lumpwood charcoal in our Josper grill with temperatures over 550 degrees centigrade.

Steaks served with slow roasted vine tomato, watercress, chips and choice of sauce  
sauces – béarnaise, red wine, peppercorn or house butter sauce

Ribeye 250g £24

Sirloin 250g £22

Fillet 200g £27

T-bone 500g £29

Lobster, bitter leaves, chips, béarnaise £28

SIDES

Smoked mashed potato

Garlic and parsley mushrooms

Maple and cardamom glazed carrots

Bittersweet leaves

Purple sprouting broccoli and chorizo

Triple cooked chips

All sides £3

## DESSERTS

Roasted pineapple carpaccio, coconut ice cream and lime syrup £6

Lemon posset with roasted rhubarb and citrus biscuit £5

Dark chocolate fondant, praline and crème fraîche ice cream £6

Apple tart with vanilla ice cream and brandy caramel £5

Selection of Scottish, English and Irish cheeses, homemade oatcakes, wafers and chutney £8

## DESSERT WINES

Torres Moscatel Oro Floralis, Catalunya, NV £7 125ML

Royal Tokaji Aszú 5 Puttonyos, Hungary £9 125ML

Campbell's Rutherglen Muscat £9 125ML

Triana Pedro Ximenex, Hildago £9 125ML

## BRANDIES, ARMAGNACS & FORTIFIED WINES

Napoleon Amontillado, Hildalgo, NV £4.50

Sandemans LBV Port £5

Janneau VSOP £3.50

Hennessey VS £3.50

Hennessey Fine de Cognac VSOP £5.50



THE RAEBURN

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All prices inclusive of VAT