

SMALL PLATES

SOUP OF THE DAY	£4
HOME BAKED BREAD	
CHICKEN LIVER PARFAIT	£6
SHALLOT COMPOTE AND CROSTINI	
WITH HOUSE SALAD	
HAGGIS AND CRISPY PORK BELLY	£6
ROASTED BUTTERNUT PURÉE WITH EGG	
SCOTTISH SMOKED SALMON	£8
CAPER BERRIES, CRÈME FRAÎCHE AND RYE BREAD	
SWEET POTATO AND CHICKPEA FRITTERS	£6.50
CURRIED LENTILS AND MINT YOGHURT	
JOSPER GRILLED KING PRAWNS	£8.50
CORIANDER AND GREEN CHILLI WITH SWEET FRAGRANT QUINOA	

ON THE SIDE

ALL SIDES	£3.50
MAC & CHEESE	
HAND CUT CHIPS	
SALT & PEPPER SQUID	
ONION RINGS	
SAUTÉED GREEN BEANS	
CAPRESE SALAD	
HAGGIS BONBONS	
HONEY GLAZED CHIPOLATAS	
MASH & GRAVY	

DINNER

BRAISED LAMB PIE	£12.50	VENISON LOIN	£20	FISH & CHIPS	£11.50
MASH, PANCETTA PEAS,		SWEET POTATO FONDANT,		BEER BATTERED HADDOCK,	
BRAISED BABY GEM AND MINT JUS		HERITAGE CARROTS AND JUS		MUSHY PEAS AND TARTAR SAUCE	
PAN FRIED SEABASS	£13.50	RICOTTA AND SPINACH RAVIOLI	£10.50	WILD MUSHROOM RISOTTO	£12.50
CHERRY TOMATOES, GREEN BEANS, ROCKET,		PARMESAN, TOMATO AND ROCKET SALAD		TRUFFLE OIL WITH BLUE CHEESE CRUMB	
OLIVES AND PESTO		RAEBURN BURGER	£10.50		
HALF ROAST CHICKEN	£15	EXTRAS 50P EACH			
GLAZED CARROTS, GRAVY AND MASHED POTATO		- ADD SMOKED BACON			
		- BLUE CHEESE			
		- CHEDDAR			
		- BARBECUE PULLED PORK			

RAEBURN BOARDS

SEAFOOD	£15	VEGETARIAN	£10.50	MEAT	£15
MACKEREL TERRINE, SMOKED SALMON,		MARINATED OLIVES, HALLOUMI, ROAST PEPPERS,		HAGGIS BONBONS, HONEY GLAZED SAUSAGES,	
SALT & PEPPER SQUID, CAESAR AND LEMON		MARINATED VEGETABLES AND HUMMUS		CURED MEATS, GAME SAUSAGE ROLL,	
				BLACK PUDDING SCOTCH EGG, COLESLAW,	
				CHIPPY DIP AND CROSTINI	

GRILLS

STEAKS FROM OUR JOSPER

Each cut of beef is dry aged for a minimum of 28 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.

All served with hand cut chips, vine tomatoes and a choice of either peppercorn or béarnaise sauce.

ADD KING PRAWNS WITH GARLIC BUTTER	£3
RIB-EYE 250G	£24
SIRLOIN 250G	£24
FILLET 250G	£30
CHATEAUBRIAND 500G	£55

SERVED WITH BOTH PEPPERCORN & BÉARNAISE SAUCE AND YOUR CHOICE OF TWO SIDES



SWEET THINGS

APPLE TARTE TATIN	£9.50	GLUTEN FREE CHOCOLATE BROWNIE	£5	SELECTION OF FINE CHEESES	£8
VANILLA BEAN ICE CREAM AND CUSTARD		CARAMEL ICE CREAM		OATCAKES WITH RAISIN COMPOTE	
(FOR 2 PERSONS)					
DARK CHOCOLATE AND SALTED CARAMEL TORTE	£6	RHUBARB AND FUDGE CRUMBLE	£5	SELECTION OF ICE CREAMS	£1.50 EACH
VANILLA BEAN ICE CREAM		CUSTARD AND VANILLA ICE CREAM		HONEYCOMB AND TOASTED MARSHMALLOWS	

THE PROPER SUNDAY ROAST

Enjoy a delicious roast dinner, or one of your favourite classics from our brunch menu available every Sunday

If you have a food allergy or special dietary requirement please speak to a member of our team. Our food is prepared in a kitchen where allergens are present and our menu descriptions do not include all ingredients.

A 10% discretionary service charge is added to parties of 8 guests or more. All prices inclusive of VAT