

SMALL PLATES

SOUP OF THE DAY	£4
HOME BAKED BREAD	
CULLEN SKINK	£7.50
CREAM, POTATOES, LEEK, SMOKED BACON AND HADDOCK	
CHICKEN LIVER PARFAIT	£6
SHALLOT COMPOTE AND CROSTINI WITH HOUSE SALAD	
SCOTTISH SMOKED SALMON	£8
CAPER BERRIES, CRÈME FRAÎCHE AND RYE BREAD	
WILD MUSHROOMS ON GARLIC TOAST	£6
POACHED EGG AND HERB BUTTER	
TANDOORI CHICKEN SKEWERS	£6
CORIANDER AND GREEN CHILLI WITH SWEET FRAGRANT QUINOA	

SALADS

CAESAR SALAD	£8
- ADD CHICKEN	£9.50
- ADD PRAWNS	£11.50
CAPRESE SALAD	£8
BUFFALO MOZZARELLA, PLUM TOMATOES AND BASIL	
BLUE CHEESE SALAD	£9
CANDIED WALNUT AND PEAR WITH BABY GEM AND ROCKET	

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	

SANDWICHES

STEAK SANDWICH	£10
RIB-EYE, MELTED CHEDDAR, ONION RINGS ON BAGUETTE	
CLUB SANDWICH	£9
CHICKEN, BACON, LETTUCE, EGG AND TOMATO	
HALLOUMI AND CHARRED VEG	£7.50
GRILLED HALLOUMI AND CHARRED VEGETABLES	

ALL SANDWICHES SERVED WITH FRIES AND SLAW

MAINS

BRAISED LAMB PIE	£12.50	RICOTTA AND SPINACH RAVIOLI	£10.50
MASH, PANCETTA PEAS, BRAISED BABY GEM AND MINT JUS		PARMESAN, TOMATO AND ROCKET SALAD	
HALF ROAST CHICKEN	£15	RAEBURN BURGER	£10.50
GLAZED CARROTS, GRAVY AND MASHED POTATO		PRETZEL BUN, TOMATO, LETTUCE & RELISH	
SMOKED HADDOCK	£11	EXTRAS 50P EACH	
POACHED EGG, CHEESE SAUCE AND SPRING ONION MASH		- ADD SMOKED BACON	
		- BLUE CHEESE	
		- CHEDDAR	
		- BARBECUE PULLED PORK	
WILD MUSHROOM RISOTTO	£12.50	FISH & CHIPS	£11.50
TRUFFLE OIL WITH BLUE CHEESE CRUMB		BEER BATTERED HADDOCK, MUSHY PEAS AND TARTAR SAUCE	

ROASTS

All served with roast potatoes,  
Yorkshire pudding, seasonal greens,  
carrot and swede mash

BEEF ROAST	£15
VEGETARIAN ROAST	£11



RAEBURN BOARDS

SEAFOOD	£15	VEGETARIAN	£10.50	MEAT	£15
MACKEREL TERRINE, SMOKED SALMON, SALT & PEPPER SQUID, CAESAR AND LEMON		MARINATED OLIVES, HALLOUMI, ROAST PEPPERS, MARINATED VEGETABLES AND HUMMUS		HAGGIS BONBONS, HONEY GLAZED SAUSAGES, 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 (FOR 2 PERSONS)		CARAMEL ICE CREAM		OATCAKES WITH RAISIN COMPOTE	
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	

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