## BAR MENU

caramel ice-cream, semi twill

Caramelised white chocolate cheesecake

with vodka cherries, pistachio crumb

WHITE CHOCOLATE

CHIPS & DIPS Chunky chips with avocado & chili dip or smoked garlic mayo		SQUID Cajun polenta crispy squid, smoked garlic mayo		CHICKEN WINGS 6 wings in our homemade BBQ sauce	
HAGGIS Haggis bites, Cumberland relish		MAC & CHEESE Macaroni & cheese with a parmesan crust		FALAFEL Lemon pepper falafel bites, onion relish	
SHARING BOARDS					
SLIDERS (PER PERSON) 10 A trio of slider burgers; lamb & mint, pork & chorizo, beef & marrow		BAKED CHEESE 12.5  Baked wheel of Camembert,  spiced tomato chutney, homemade bread		SEAFOOD  Smoked haddock Scotch egg, potted trout pate, smoked salmon, crispy squid, bread sticks, horseradish tartar sauce	15
RAEBURN BURGER  Marrow beef burger, beef tomato,	10.5	RAEBURN FISH & CHIPS Beer battered haddock, chunky chips,	11.5	FLAT IRON STEAK 80z flat iron, Portobello mushroom,	17
MAINS  RAEBURN BURGER  Marrow beef burger, beef tomato, crisp leaf, chunky chips  - COMTE CHEESE - BLUE CHEESE - BOWERS BACON  ONION BHAJI BURGER  Paprika roasted red onions, beef tomato, crisp leaf, chunky chips	10.5 1.5 1.5 2		11.5		17

## 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 are inclusive of VAT

CHEESE

house chutney, oatcakes

(PLEASE ASK YOUR SERVER FOR TODAY'S CHEESES)

Cheeseboard featuring I.J Mellis cheese,

(PER SCOOP) 2

ICE-CREAM

A selection of homemade ice cream

(PLEASE ASK YOUR SERVER FOR

TODAY'S FLAVOUR SELECTION)

6.5