

DAY MENU

TO START

SOUP OF THE DAY <i>A fresh seasonal soup of the day, crusty bread</i>	5	SMOKED VENISON <i>Bower's smoked venison bresaola, compressed gin Waldorf salad, bramble vinegar</i>	7.5	MUSSELS <i>Fresh mussels cooked in our Raeburn beer, Bower's smoked bacon, garden peas</i>	7
PÂTÉ <i>Chicken liver pâté, brioche muffin, Cumberland relish</i>	6	BEETROOT SALMON <i>Beetroot cured salmon, balsamic crostini, caper & gherkin salad</i>	7	FALAFEL <i>Lemon pepper falafel, chilli & avocado, olive salad</i>	6

SHARING BOARDS

SLIDERS <i>A trio of slider burgers; lamb & mint, pork & chorizo, beef & marrow</i>	(PER PERSON) 10	BAKED CHEESE <i>Baked wheel of Camembert, spiced tomato chutney, homemade bread</i>	12.5	SEAFOOD <i>Smoked haddock Scotch egg, potted trout pate, smoked salmon, crispy squid, bread sticks, horseradish tartar sauce</i>	15
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SALADS

SALMON <i>Hot smoked salmon, avocado & asparagus salad, free range poached egg</i>	12
CAESAR <i>Cos leaves, crisp croutons, anchovies, parmesan crisp, Caesar dressing</i>	8
- ADD CHICKEN	2.5
- ADD GARLIC SQUID	2.5
HONEY ROAST BUTTERNUT SQUASH <i>Feta cheese, roast butternut squash, coriander marinated mixed courgette</i>	9

SANDWICHES

BRISKET SANDWICH <i>Corned brisket sandwich & whisky bacon jam on a Giotto roll</i>	11
SMOKED SALMON <i>Smoked salmon, crowdie cheese, caper relish & water cress on a wholemeal bagel</i>	10
ARTICHOKE <i>Chargrilled globe artichoke, air dried tomato, mozzarella & rocket pesto on a Giotto roll</i>	8

(ALL SANDWICHES ARE SERVED WITH HAND CUT CHIPS OR HOUSE SALAD)

MAINS

RAEBURN BURGER <i>Marrow beef burger, beef tomato, crisp leaf, chunky chips</i>	10.5
- COMTE CHEESE	1.5
- BLUE CHEESE	1.5
- BOWERS BACON	2
ONION BHAJI BURGER <i>Paprika roasted red onions, beef tomato, crisp leaf, chunky chips</i>	10
RAEBURN FISH & CHIPS <i>Beer battered haddock, chunky chips, minted peas, tartar sauce</i>	11.5
HAM & EGGS <i>Bower's smoked bacon steaks, free range egg, sage chips, brown jus</i>	10

SIDES

ALL SIDES 3.5

CHIPS & DIPS <i>Chunky chips with avocado & chili dip or smoked garlic mayo</i>	
HAGGIS <i>Haggis bites, Cumberland relish</i>	
SQUID <i>Cajun polenta crispy squid, smoked garlic mayo</i>	

MAC & CHEESE <i>Macaroni & cheese with a parmesan crust</i>	
CABBAGE & MASH <i>Creamed mash & bacon cabbage</i>	
TOMATO <i>Rocket & Heritage tomato salad</i>	

FLAT IRON STEAK <i>8oz flat iron, Portobello mushroom, chunky chips, pepper sauce</i>	17
GNOCCHI <i>Tarragon buttered gnocchi, air dried tomatoes, samphire</i>	9

THE FINALE

CHOCOLATE FONDANT <i>Dark chocolate fondant, salted caramel ice-cream, semi twill</i>	6	APPLE & ALMOND ROSE TARTLET <i>rum & raisin ice-cream</i>	7	STRAWBERRY & CREAM TART <i>Strawberry milkshake</i>	6.5
WHITE CHOCOLATE <i>Caramelised white chocolate cheesecake with vodka cherries, pistachio crumb</i>	6.5	ICE-CREAM <i>A selection of homemade ice cream</i> (PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOUR SELECTION)	(PER SCOOP) 2	CHEESE <i>Cheeseboard featuring I.J Mellis cheese, house chutney, oatcakes</i> (PLEASE ASK YOUR SERVER FOR TODAY'S CHEESES)	9

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