

SUNDAY MENU

TO START

SOUP OF THE DAY 5
*A fresh seasonal soup of the day,
crusty bread*

PÂTÉ 6
*Chicken liver pâté, brioche muffin,
Cumberland relish*

MUSSELS 7
*Fresh mussels cooked in our
Raeburn beer, Bower's smoked bacon,
garden peas*

FALAFEL 6
*Lemon pepper falafel,
chilli & avocado, olive salad*

DUO OF SALMON 7.50
*Beetroot cured salmon, salmon rillettes,
golden beet & apple salad*

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*

SALADS

CAESAR 8
*Cos leaves, crisp croutons, anchovies,
parmesan crisp, Caesar dressing*
- ADD CHICKEN 2.5
- ADD GARLIC SQUID 2.5

HONEY ROAST BUTTERNUT SQUASH 9
*Feta cheese, roast butternut squash,
coriander marinated mixed courgette*

SIDES ALL SIDES 3.5

CHIPS & DIPS
*Chunky chips with avocado & chili dip or
smoked garlic mayo*

HAGGIS
Haggis bites, Cumberland relish

SQUID
Cajun polenta crispy squid, smoked garlic mayo

SEAFOOD 15
*Smoked haddock Scotch egg,
potted trout pate, smoked salmon,
crispy squid, bread sticks,
horseradish tartar sauce*

SANDWICHES

SMOKED SALMON 10
*Smoked salmon, crowdie cheese,
caper relish & water cress on
a wholemeal bagel*

ARTICHOKE 8
*Chargrilled globe artichoke,
air dried tomato, mozzarella
& rocket pesto on a Giotto roll*

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

MAC & CHEESE
Macaroni & cheese with a parmesan crust

CABBAGE & MASH
Creamed mash & bacon cabbage

TOMATO
Rocket & Heritage tomato salad

MAINS

BEEF ROAST 15
*Roast potatoes, Yorkshire pudding, seasonal
greens, carrot and swede mash*

RAEBURN BURGER 10.5
*Marrow beef burger, beef tomato,
crisp leaf, chunky chips*
- COMTE CHEESE 1.5
- BLUE CHEESE 1.5
- BOWERS BACON 2

HARICOT 12
*Haricot bean cassoulet, beetroot puree,
roast goats cheese & red chard salad*

RAEBURN FISH & CHIPS 11.5
*Beer battered haddock, chunky chips,
minted peas, tartar sauce*

HAM & EGGS 10
*Bower's smoked bacon steaks,
free range egg, sage chips, brown jus*

SIRLOIN 250G 24
*Balsamic vine cherry tomatoes, béarnaise
sauce or red wine jus & your choice of triple
chips, house salad or creamed mash*

GNOCCHI 9
*Tarragon buttered gnocchi,
air dried tomatoes, samphire*

THE FINALE

CHOCOLATE FONDANT 6
*Dark chocolate fondant, salted
caramel ice-cream, semi twill*

WHITE CHOCOLATE 6.5
*Caramelised white chocolate cheesecake
with vodka cherries, pistachio crumb*

APPLE & ALMOND ROSE TARTLET 7
rum & raisin ice-cream

ICE-CREAM (PER SCOOP) 2
*A selection of homemade ice cream
(PLEASE ASK YOUR SERVER FOR
TODAY'S FLAVOUR SELECTION)*

STRAWBERRY & CREAM TART 6.5
Strawberry milkshake

CHEESE 9
*Cheeseboard featuring I.J Mellis cheese,
house chutney, oatcakes
(PLEASE ASK YOUR SERVER
FOR TODAY'S CHEESES)*

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