

BAR MENU

BAR BITES

ALL BITES 3.5

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

15

Panko coated king prawns, smoked mackerel pate, smoked salmon, crispy squid, breadsticks, horseradish tartar sauce

MAINS

RAEBURN BURGER

11.5

Marrow beef burger, beef tomato, crisp leaf, chunky chips

- COMTE CHEESE

1.5

- BLUE CHEESE

1.5

- BOWERS BACON

2

ONION BHAJI BURGER

10

Paprika roasted red onions, beef tomato, crisp leaf, chunky chips

RAEBURN FISH & CHIPS

12

Beer battered haddock, chunky chips, minted peas, tartar sauce

HAM & EGGS

10

Bower's smoked bacon steaks, free range egg, sage chips, brown jus

SAUSAGE & MASH

12

Cumberland sausages, buttered mash, braised cabbage, rich onion gravy

BUTTERNUT SQUASH

12

Roast butternut squash & spinach pithivier, roast Jerusalem artichoke & shallot, red pepper coulis

THE FINALE

CHOCOLATE FONDANT

6

Dark chocolate fondant, salted caramel ice-cream, semi twill

RICH STICKY TOFFEE PUDDING

6

Cardamom & orange custard

LEMON TART

6

Lemon curd tart, passion fruit & orange sorbet

ICE-CREAM

(PER SCOOP) 2

A selection of homemade ice cream

(PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOUR SELECTION)

PEAR & ALMOND

6.5

Vanilla poached pear & frangipane tart, apple & blackberry ice cream

CHEESE

9

Cheeseboard featuring I.J Mellis cheese, house chutney, oatcakes

(PLEASE ASK YOUR SERVER FOR TODAY'S CHEESES)