

# DAY MENU

## TO START

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| SOUP OF THE DAY 5<br><i>A fresh seasonal soup of the day, crusty bread</i>             | SMOKED PIGEON 7<br><i>Bower's smoked pigeon, black pudding pave, tarragon beetroot puree</i>      | MUSSELS 8<br><i>Fresh mussels, tomato &amp; chorizo sauce, crusty bread</i> |
| DUCK & CHICKEN LIVER PÂTÉ 6.5<br><i>Plum &amp; ginger chutney, beetroot soda bread</i> | SMOKED HADDOCK 7<br><i>Smoked haddock &amp; potato tart, horseradish &amp; celeriac remoulade</i> | HUMMUS 5/9<br><i>Homemade hummus, grilled flatbread</i>                     |

## SHARING BOARDS

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| SLIDERS (PER PERSON) 10<br><i>A trio of slider burgers; lamb &amp; mint, pork &amp; chorizo, beef &amp; marrow</i> | BAKED CHEESE 12.5<br><i>Baked wheel of Camembert, spiced tomato chutney, homemade bread</i> | SEAFOOD 15<br><i>Panko coated king prawns, smoked mackerel pate, smoked salmon, crispy squid, breadsticks, horseradish tartar sauce</i> |
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## SALADS

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| NIÇOISE 11<br><i>Hot smoked cod, baby potatoes, green beans, olives, poached egg</i> |
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| CLUB 11<br><i>Grilled chicken, bacon lardons, air-dried tomato, egg, baby gem, balsamic</i> |
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| BEETROOT 10<br><i>Salt baked red and golden beetroot, goat's cheese, pine nuts, rocket</i> |
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## SANDWICHES

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| CHICKEN 11<br><i>Josper grilled Piri Piri chicken breast, chorizo jam, Giotto roll</i> |
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| SMOKED SALMON 11.5<br><i>Open smoked salmon sandwich, truffle cream cheese, red chard, capers, sourdough</i> |
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| HALLOUMI 9<br><i>Polenta coated halloumi, air-dried tomato, rocket pesto, Giotto roll</i> |
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(ALL SANDWICHES ARE SERVED WITH HAND CUT CHIPS OR HOUSE SALAD)

## MAINS

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| RAEBURN BURGER 11.5<br><i>Marrow beef burger, beef tomato, crisp leaf, chunky chips</i> |
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| - COMTE CHEESE 1.5 |
| - BLUE CHEESE 1.5  |
| - BOWERS BACON 2   |

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| ONION BHAJI BURGER 10<br><i>Paprika roasted red onions, beef tomato, crisp leaf, chunky chips</i> |
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| SAUSAGE & MASH 12<br><i>Cumberland sausages, buttered mash, braised cabbage, rich onion gravy</i> |
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| RAEBURN FISH & CHIPS 12<br><i>Beer battered haddock, chunky chips, minted peas, tartar sauce</i> |
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## SIDES

ALL SIDES 3.5

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| CHIPS & DIPS<br><i>Chunky chips with avocado &amp; chili dip or smoked garlic mayo</i> |
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| HAGGIS<br><i>Haggis bites, Cumberland relish</i> |
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| SQUID<br><i>Cajun polenta crispy squid, smoked garlic mayo</i> |
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| MAC & CHEESE<br><i>Macaroni &amp; cheese with a parmesan crust</i> |
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| CABBAGE<br><i>Cider braised red cabbage</i> |
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| HOUSE SALAD<br><i>Rocket &amp; red chard, tomato, spring onion, cucumber, house dressing</i> |
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| HAM & EGGS 10<br><i>Bower's smoked bacon steaks, free range egg, sage chips, brown jus</i> |
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| RAEBURN PIE 13<br><i>Pie of the week (please ask your server), seasonal vegetables, potatoes or chips</i> |
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| BUTTERNUT SQUASH 12<br><i>Roast butternut squash &amp; spinach pithivier, roast Jerusalem artichoke &amp; shallot, red pepper coulis</i> |
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## THE FINALE

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| CHOCOLATE FONDANT 6<br><i>Dark chocolate fondant, salted caramel ice-cream, semi twill</i> |
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| LEMON TART 6<br><i>Lemon curd tart, passion fruit &amp; orange sorbet</i> |
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| RICH STICKY TOFFEE PUDDING 6<br><i>Cardamom &amp; orange custard</i> |
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| ICE-CREAM (PER SCOOP) 2<br><i>A selection of homemade ice cream (PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOUR SELECTION)</i> |
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| PEAR & ALMOND 6.5<br><i>Vanilla poached pear &amp; frangipane tart, apple &amp; blackberry ice cream</i> |
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| CHEESE 9<br><i>Cheeseboard featuring I.J Mellis cheese, house chutney, oatcakes (PLEASE ASK YOUR SERVER FOR TODAY'S CHEESES)</i> |
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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