

SUNDAY MENU

TO START

SOUP OF THE DAY <i>A fresh seasonal soup of the day, crusty bread</i>	5	CHICKEN <i>Lemon & thyme chicken skewers, smoked garlic mayo, rarebit roll</i>	6	MUSSELS <i>Fresh mussels, tomato & chorizo sauce, crusty bread</i>	8
TERRINE <i>Smoked ham & ox terrine, winter veg piccalilli, walnut crisp bread</i>	5.5	FISHCAKES <i>Thai green fishcakes, crisp noodle salad, pomegranate dip</i>	6	HUMMUS <i>Homemade hummus, grilled flatbread</i>	5/9

SHARING BOARDS

MEAT BOARD <i>Chorizo, Parma ham, ham & ox terrine, chicken skewers, bell peppers, piccalilli, olives, oatcakes, crusty bread</i>	16	SEAFOOD <i>Panko coated king prawns, smoked mackerel pate, smoked salmon, crispy squid, breadsticks, horseradish tartar sauce</i>	16
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BAKED CHEESE <i>Baked wheel of Camembert, spiced tomato chutney, homemade bread</i>	13
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EXTRA BREAD £2

SALADS

CLUB <i>Grilled chicken, bacon lardons, air-dried tomato, egg, baby gem, balsamic</i>	11
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BEETROOT <i>Salt baked red and golden beetroot, goat's cheese, pine nuts, rocket</i>	10
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SIDES

ALL SIDES 3.5

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

CHOCOLATE <i>Chocolate & hazelnut pave, white chocolate sorbet</i>	6.5
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CRÈME BRÛLÉE <i>Apple crème brûlée, homemade shortbread, vanilla & apple compote</i>	6
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MAC & CHEESE <i>Macaroni & cheese with a parmesan crust</i>
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BROCCOLI <i>Tender stem broccoli with hollandaise sauce & almonds</i>
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HOUSE SALAD <i>Rocket & red chard, tomato, spring onion, cucumber, house dressing</i>
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RICH STICKY TOFFEE PUDDING <i>Cardamom & orange custard</i>	6
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ICE-CREAM <i>A selection of homemade ice cream</i>	(PER SCOOP) 2
(PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOUR SELECTION)	

MAINS

ROAST BEEF <i>Roast potatoes, Yorkshire pudding, seasonal greens, carrot and swede mash</i>	15
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RAEBURN BURGER <i>Marrow beef burger, beef tomato, crisp leaf, chunky chips</i>	11.5
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- COMTE CHEESE	1.5
- BLUE CHEESE	1.5
- BOWERS BACON	2

MUSHROOM <i>Wild mushroom, spinach & blue cheese pudding, tender stem broccoli, new potatoes, hollandaise sauce</i>	12
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RAEBURN FISH & CHIPS <i>Beer battered haddock, chunky chips, minted peas, tartar sauce</i>	12
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HAM & EGGS <i>Bower's smoked bacon steaks, free range egg, chunky chips, onion jus</i>	10
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SAUSAGE & MASH <i>Cumberland sausages, buttered mash, braised cabbage, rich onion gravy</i>	12
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SIRLOIN 250G <i>Balsamic vine cherry tomatoes, béarnaise sauce or red wine jus & your choice of triple chips, house salad or creamed mash</i>	24
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TART <i>Homemade tablet tart, cranachan fool</i>	6
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CHEESE <i>Cheeseboard featuring I.J Mellis cheese, house chutney, oatcakes</i>	9
(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