

DAY MENU

TO START

SOUP	5	CHICKEN	6	MUSSELS	8
<i>Roast pumpkin & Oregano, pecan crème fraîche</i>		<i>Lemon & thyme chicken skewers, smoked garlic mayo, rarebit roll</i>		<i>Fresh mussels, tomato & chorizo sauce, crusty bread</i>	
PÂTÉ	6	FISHCAKES	6	HUMMUS	5/9
<i>Duck & chicken liver pâté, plum & ginger chutney, brioche</i>		<i>Thai green fishcakes, crisp noodle salad, pomegranate dip</i>		<i>Homemade hummus, grilled flatbread</i>	

SHARING BOARDS

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

SALADS

CLUB	11
<i>Grilled chicken, bacon lardons, air-dried tomato, egg, baby gem, balsamic</i>	

BEETROOT	10
<i>Salt baked red and golden beetroot, goat's cheese, pine nuts, rocket</i>	

SANDWICHES

CHICKEN	11
<i>Josper grilled Piri Piri chicken breast, chorizo jam, Giotto roll</i>	

SMOKED SALMON	11.5
<i>Open smoked salmon sandwich, truffle cream cheese, red chard, capers, sourdough</i>	

HALLOUMI	9
<i>Polenta coated halloumi, tomato chutney, red chard & Jalapeños, Giotto roll</i>	

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

MAINS

RAEBURN BURGER	11.5
<i>Marrow beef burger, beef tomato, crisp leaf, chunky chips</i>	

- COMTE CHEESE	1.5
- BLUE CHEESE	1.5
- BOWERS BACON	2

CHICKPEA & SPINACH BURGER	10
<i>beef tomato, mint riata, crisp leaf, chunky chips</i>	

SAUSAGE & MASH	12
<i>Cumberland sausages, buttered mash, braised cabbage, rich onion gravy</i>	

RAEBURN FISH & CHIPS	12
<i>Beer battered haddock, chunky chips, minted peas, tartar sauce</i>	

HAM & EGGS	10
<i>Bower's smoked bacon steaks, free range egg, chunky chips, onion jus</i>	

BUTTERNUT SQUASH	12
<i>Roast butternut squash & spinach pithivier, roast Jerusalem artichokes & shallots, red pepper coulis</i>	

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>	

BROCCOLI	
<i>Tender stem broccoli with hollandaise sauce & almonds</i>	

HOUSE SALAD	
<i>Rocket & red chard, tomato, spring onion, cucumber, house dressing</i>	

THE FINALE

WINTER PUDDING	6.5	RICH STICKY TOFFEE PUDDING	6	CHEESECAKE	6
<i>Chocolate & winter fruit pudding, brandy custard, cranberry & almond biscotti</i>		<i>Cardamom & orange custard</i>		<i>Cranachan cheesecake with raspberry sorbet</i>	

CRÈME BRÛLÉE	6	ICE-CREAM	(PER SCOOP) 2	CHEESE	9
<i>Crème Brûlée, homemade shortbread</i>		<i>A selection of homemade ice cream</i> (PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOUR SELECTION)		<i>Cheeseboard featuring I.J Mellis cheese, house chutney, oatcakes</i> (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