

EVENING MENU

TO START

SOUP	5
<i>Roast pumpkin & Oregano, pecan crème fraîche</i>	
MUSSELS	8
<i>fresh mussels, tomato and chorizo sauce, crusty bread</i>	
PÂTÉ	6
<i>Duck & chicken liver pâté, plum & ginger chutney, brioche</i>	

BAR BITES

ALL BITES 3.5

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

HAGGIS
Haggis bites, Cumberland relish

SALMON	6.5
<i>Scottish smoked salmon, sweet pickled beetroot relish, horseradish crisp bread, lemon caper dressing</i>	
CHICKEN	6
<i>Lemon and thyme chicken skewers, smoked garlic mayo, rarebit roll</i>	

SQUID
Cajun polenta crispy squid, smoked garlic mayo

MAC & CHEESE
Macaroni & cheese with a parmesan crust

SHARING BOARDS

MEAT BOARD 16
Chorizo, Parma ham, duck and chicken liver pâté, chicken skewers, bell peppers, picalilli, olives, oatcakes, crusty bread

BAKED CHEESE 13
Baked wheel of Camembert, spiced tomato chutney, homemade bread
EXTRA BREAD £2

SEAFOOD 16
Panko coated king prawns, smoked mackerel pate, smoked salmon, crispy squid, breadsticks, horseradish tartar sauce

CHICKEN WINGS
6 wings in our homemade BBQ sauce

FROM THE JOSPER

Our Josper is an elegant combination of a charcoal grill and an oven in a single machine. Cooking at an average temperature of anywhere between 300°C and 500°C, it is specially designed to ensure none of the natural moisture or flavour escapes from the food cooked in it.

COUNTRY OF ORIGIN:
100% Scottish

BREED:
Tweed Valley Border's & Buccleuch Estate

SUPPLIERS:
John Gilmour & Campbell's

All our dishes from the Josper are served with balsamic vine cherry tomatoes, béarnaise sauce or red wine jus & your choice of chunky chips or skinny fries

SIRLOIN 250G	24
RIB-EYE 250G	26
CHATEAUBRIAND 600G (SHARING)	60
LAMB SHANK	20
PORK T-BONE 300G	18

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, crisp leaf, mint riata, chunky chips</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>	

HAKE	15
<i>Pan seared fillet of hake, truffle mash, garlic braised kale, caper cream sauce</i>	
ROAST TURKEY BREAST	16
<i>Roast turkey breast, confit leg & cranberry stuffing, pigs in blankets, roast potatoes, honey roast root veg, chestnut sprouts</i>	
SHORT RIB	16
<i>Slow braised short rib of beef, dijon mustard mash, honey roast root veg, chestnut sprouts</i>	

THE FINALE

WINTER PUDDING	6.5
<i>Chocolate & winter fruit pudding, brandy custard, cranberry & almond biscotti</i>	
CRÈME BRÛLÉE	6
<i>Crème Brûlée, homemade shortbread</i>	

RICH STICKY TOFFEE PUDDING	6
<i>Cardamom & orange custard</i>	
ICE-CREAM (PER SCOOP)	2
<i>A selection of homemade ice cream</i>	
(PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOUR SELECTION)	

CHEESECAKE	6
<i>Cranachan cheesecake with raspberry sorbet</i>	
CHEESE	9
<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