

EVENING MENU

SHARING PLATES



CULLEN SKINK

Smoked haddock, potato and leek soup

PULLED BEEF DOUGHNUT

BBQ pulled beef doughnut, maple and bacon sauce

JOSPER MUSSELS

Mussels cooked in our Josper grill in Barney's Porter, sourdough

CRISPY SQUID

Crispy squid, jerk sauce

6 BUFFALO WINGS

Crispy coated chicken wings, buffalo sauce

6 BBQ RIBS

Slow cooked ribs

HAM & CHEESE CROQUETTES

8 Smoked cheese and ham croquettes, tomato and basil relish

AUBERGINE ROLLS

7 Chargrilled aubergine rolls, cauliflower cous cous, tahini dressing

7 CASHEW CHEESE

Rosemary and garlic roasted cashew cheese, wafer biscuits, tomato and red onion chutney

7 SWEET POTATO FRITTERS

Aubergine and sweet potato fritters with tonkatsu sauce

BREAD AND DIPS

5 Sourdough and wholemeal seeded bloomer, red pepper hummus, chickpea salsa verde, smoked garlic hummus

MAINS



FISH AND CHIPS

13.5 Crispy beer battered haddock, chips, peas, tartare sauce

RAEBURN BURGER

12 Beef and sweetcured bacon burger, brioche bun, your choice of skinny fries, chunky chips or sweet potato fries

Extras £1 each

- Add smoked applewood cheddar
- Add blue cheese
- Add sweet cured bacon

PAN SEARED SEA TROUT

14 Pan seared sea trout, lemon pickled fennel with asparagus risotto

CHICKEN BREAST

15 Butter roasted chicken breast, puy lentils, button onions, lemon thyme kale, sautéed potatoes

ARTICHOKE VELOUTÉ

14 Jerusalem artichoke velouté, kale, wild mushroom, butter bean and white bean cassoulet

SHORT RIB OF BEEF

16 Slow braised short rib of beef, mash, smoked bacon kale

LAMB RUMP

18 Lamb rump, pesto potatoes, spinach

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

EVENING MENU



GRILL

All of our cuts are locally sourced from John Gilmour Butchers and cooked on our Josper Grill. All served with confit cherry tomatoes and your choice of chunky chips, skinny fries or sweet potato fries

RIBEYE 300g 32 day aged ribeye steak	26	GRILLED AUBERGINE Josper grilled aubergine, pesto	14
SIRLOIN 300g 32 day aged sirloin steak	24	CHATEAUBRIAND (SHARED) 600g Chateaubriand	60
LAMB CHOPS Balsamic glazed lamb chops	18	MIXED GRILL (SHARED) Chicken breast, lamb rump, chorizo sausages, short rib of beef	38
SEA BASS Grilled whole sea bass	16		

CHOOSE YOUR SAUCE 2

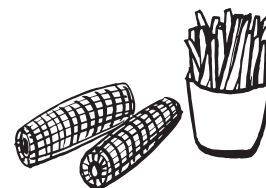
- Red wine jus
- Bearnaise
- Peppercorn
- Chimmichuri



DESSERTS

STICKY TOFFEE Sticky toffee pudding, butterscotch sauce, stem ginger ice cream	6	BANANA PARFAIT Banana parfait, chocolate, peanut butter ice cream	6	CHEESE Dunsyre Blue, Lochnagar cheddar and Clava Brie, wafer biscuits, grapes, tomato and red onion chutney	9
CHOCOLATE TART Rich chocolate and amaretto tart, coffee cream	6	STRUDEL Apple and blackberry strudel, blackberry and gin sorbet	6		

SIDES



CHOOSE YOUR SIDE 4

- Chunky chips/Skinny fries/ Sweet potato fries
- Macaroni cheese
- Mash
- Corn on the cob
- Cauliflower and broccoli cheese
- Pesto potatoes
- Rocket and parmesan salad
- Grilled asparagus

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