

# 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

### 5.5 BUFFALO WINGS

Crispy coated chicken wings, buffalo sauce

### 6 BBQ RIBS

Slow cooked ribs

### 8 HAM & CHEESE CROQUETTES

Smoked cheese and ham croquettes, tomato and basil relish

### 6 AUBERGINE ROLLS

Chargrilled aubergine rolls, cauliflower cous cous, tahini dressing

### 6 CASHEW CHEESE

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

### 6 SWEET POTATO FRITTERS

Aubergine and sweet potato fritters with tonkatsu sauce

### 5 BREAD AND DIPS

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

## MAINS

### FISH AND CHIPS

Crispy beer battered haddock, chips, peas, tartare sauce

### 13.5 PAN SEARED SEA TROUT

Pan seared sea trout, lemon pickled fennel with asparagus risotto

### 13 SHORT RIB OF BEEF

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

### RAEBURN BURGER

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

### 12 CHICKEN BREAST

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

### 14 LAMB RUMP

Lamb rump, pesto potatoes, spinach

Extras £1 each

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

### ARTICHOKE VELOUTÉ

Jerusalem artichoke velouté, wild mushroom, butter beans, white bean

13



# 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

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

### CHOOSE YOUR SAUCE 2

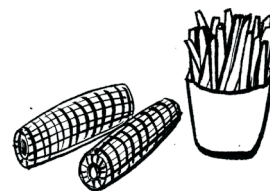
- Red wine jus
- Bearnaise
- Peppercorn
- Chimmichuri



## DESSERTS

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