

LUNCH MENU

SHARING PLATES



CULLEN SKINK <i>Smoked haddock, potato and leek soup</i>	5.5	BUFFALO WINGS <i>Crispy coated chicken wings, buffalo sauce</i>	6	CASHEW CHEESE <i>Rosemary and garlic roasted cashew cheese, wafer biscuits, tomato and red onion chutney</i>	7
JOSPER MUSSELS <i>Mussels cooked in our Josper grill in Barney's Porter, sourdough</i>	8	BBQ RIBS <i>Slow cooked ribs</i>	6	SWEET POTATO FRITTERS <i>Aubergine and sweet potato fritters with tonkatsu sauce</i>	5
CRISPY SQUID <i>Crispy squid, jerk sauce</i>	6	HAM & CHEESE CROQUETTES <i>Smoked cheese and ham croquettes, tomato and basil relish</i>	5	BREAD AND DIPS <i>Sourdough and wholemeal seeded bloomer, red pepper hummus, chickpea salsa verde, smoked garlic hummus</i>	5
		AUBERGINE ROLLS <i>Chargrilled aubergine rolls, cauliflower cous cous, tahini dressing</i>	5		

BOWLS



AVOCADO <i>Avocado, thyme, quinoa, paprika chickpeas, steamed kale</i>	10
CHICKEN <i>Tandoori chicken, spiced quinoa, air-dried tomatoes, Thai dressing</i>	11
CAULIFLOWER <i>Turmeric cauliflower, bell peppers, giant cous cous, sesame greens, coriander carrots</i>	10
STEAK <i>Flat Iron steak, coriander carrot ribbons, peppers, red onion, cous cous, pomegranate and rocket</i>	12

SANDWICHES



All our sandwiches are garnished with tomato, pickled shallots, spinach and rocket leaves and served with your choice of salad or chips

PICK YOUR FILLING	
<i>Josper short rib of beef</i>	12
<i>Crispy coated chicken breast</i>	11
<i>Smashed Avocado, red onion jam, grilled halloumi</i>	10
PICK YOUR BREAD <i>(all our bread is locally sourced from Company Bakery)</i>	
<i>Sourdough</i>	
<i>Wholemeal seeded bloomer</i>	
PICK YOUR SAUCES	
<i>Jerk sauce</i>	
<i>Sriracha Mayo</i>	
<i>Garlic and coriander aioli</i>	
<i>Tonkatsu</i>	

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

LUNCH MENU



MAINS

FISH AND CHIPS

13.5

Crispy beer battered haddock, chips, peas, tartare sauce

PAN SEARED SEA TROUT

13

Pan seared sea trout, lemon pickled fennel with asparagus risotto

FLAT IRON STEAK

14

Flat Iron steak, sweet potato fries, gravy

PORK CASSOULET

12

Josper pork belly, black pudding, chorizo, bean cassoulet

RAEBURN BURGER

12

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

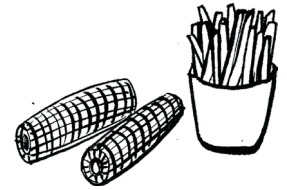
LENTIL RAGU

10

Puy lentil, yellow split peas, tomato ragu, sesame broccoli, baby vegetables

Extras £1 each

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



SIDES

CHOOSE YOUR SIDES

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



DESSERTS

STICKY TOFFEE

6

Sticky toffee pudding, butterscotch sauce, stem ginger ice cream

BANANA PARFAIT

6

Banana parfait, chocolate, peanut butter ice cream

CHEESE

9

Dunsyre Blue, Lochnagar cheddar and Clava Brie, wafer biscuits, grapes, tomato and red onion chutney

CHOCOLATE TART

6

Rich chocolate and amaretto tart, coffee cream

STRUDEL

6

Apple and blackberry strudel, blackberry and gin sorbet

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