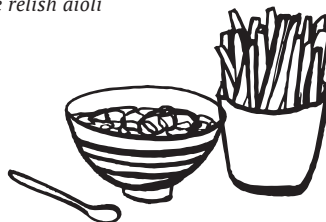


SMALL PLATES

TERIYAKI GLAZED FLAT IRON <i>Spring onion, chilli, sesame, coriander</i>	9.5	JOSPER GRILLED RAS EL HANOUT QUAIL <i>Dukkah hummus, orange, pomegranate, mint</i>	9
GRAYFISH & CRAB CAKES <i>Mango tequila salsa</i>	7.5	FISHERMAN'S FRIES <i>Squid, whitebait, chips, homemade relish aioli</i>	7
HIRATA BUNS (V+) <i>Tempura oyster mushroom, Asian slaw, tofunaise</i>	8		
GOAT'S CHEESE & BEETROOT (V) <i>Almond praline, honeycomb</i>	6.5		



LARGE PLATES

FISH & CHIPS <i>Crispy beer battered haddock, chips, peas, tartare sauce</i>	15	RAEBURN BURGER <i>Beef burger, brioche bun, choice of skinny fries or chunky chips</i>	14
BEEF OSSO BUCCO <i>Roasted garlic mash, buttered greens, gremolata</i>	18	<i>extras £1 each</i> - Add smoked applewood cheddar - Add blue murder cheese - Add virginia sweet cured, streaky bacon	
CONFIT RABBIT & SMOKED PANCETTA PAPPARDELLE <i>Wild mushrooms, sage & chestnut</i>	14	COD <i>Butterbean & chorizo cassoulet, saffron aioli, sourdough crisp</i>	16
JOSPER GRILLED AUBERGINE <i>Charred courgette, peperonata, pistou & black olive tapenade.</i>	15	KERALA CHICKPEA & BUTTERNUT SQUASH CURRY (V+) <i>Coriander pilaf, riata, poppadum</i>	14

JOSPER GRILL

All our meat cuts are locally sourced by Master Butcher, John Gilmour. All our meat comes from grass fed cattle reared on the finest ethically sustainable farms in and around the Tweed Valley, Scotland. All Grills are cooked in our Josper grill and served with confit cherry tomatoes, and your choice of chunky chips or fries.

RIBEYE <i>280g, 32-day, dry aged ribeye steak</i>	29	CHOOSE YOUR SAUCE OR BUTTER - Red wine jus - Peppercorn sauce - Chimichurri butter - Roasted garlic & herb butter	
SIRLOIN <i>280g, 32-day, dry aged sirloin steak</i>	28		
CUT OF THE DAY <i>Please ask your server for today's cut of the day.</i>		TANDOORI POUSSIN <i>Marinated & grilled spatchcocked baby chicken</i>	19
		SEABREAM <i>Grilled whole seabream</i>	16

SWEET PLATES

RUBY CHOCOLATE CHEESECAKE (V) <i>Passionfruit truffle, hazelnut mousse</i>	6	CLOOTIE CRÈME BRULEE (V) <i>Spiced ginger biscuits</i>	5	3 SCOOPS OF ICE CREAM <i>Selection of home-made ice creams dairy free ice cream & sorbets</i>	2.5
CARAMELIZED BANANA FRENCH TOAST <i>Maple bacon ice cream</i>	5	DARK CHOCOLATE TART (V+) <i>Blood orange & honeycomb</i>	7	<i>Please ask your server for today's flavours</i>	
		BRAMBLE & APPLE CRUMBLE (V+) <i>Pistachio, almond, vanilla ice cream</i>	6	CHEESE (V) <i>Selection of crackers & oaties, grapes, quince cheese, red onion chutney</i>	9

NIBBLES & SHARERS

BREAD BOARD (V) <i>Selection of artisan wholemeal seed & white sourdough from the bread company. olives, smoked salted butter, dukkah hummus, cannellini bean pesto</i>	6
CHARCUTERIE BOARD <i>A selection from east coast cured, local Scottish charcuterie. Served with pickles, red onion chutney & crackers</i>	13
OCTOPUS & CHORIZO SKEWERS <i>Saffron aioli</i>	8
CHINESE BBQ PORK PUFFS <i>Peanut, chilli & mint dip</i>	7
FRIED BOCCONCINI (V) <i>Peperonata</i>	6
SIRACHA SPICED CHICKEN WINGS <i>Crispy coated chicken wings, siracha sauce</i>	7



SIDES

CHOOSE YOUR SIDES	4
- Chunky chips / Skinny fries	
- Sweet potato fries (+£1)	
- Baby potatoes, pancetta & thyme	
- Mac 'n' cheese	
- Black pudding & pear salad	
- Roasted butternut, feta & pepita	
- Cheesy garlic bread	
- Broccoli & almonds	



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.