

À LA CARTE

Available all day from 12:00 until 21:45pm

SNACKS & SHARERS

BREAD (V)	2
ROSEMARY & GARLIC MARINATED OLIVES (V+)	4
ROASTED RED PEPPER HUMMUS (V+)	4
CANNELLINI BEAN PESTO DIP (V+)	4
BAKED CAMEMBERT (V) <i>Sourdough baguette & red onion chutney</i>	12
CHEESE & MEAT PLATTER <i>Served with pickles, chutney, crackers & bread</i>	15

STARTERS

SOUP OF THE DAY (V) <i>Served with fresh warm bread</i>	5	FISHERMAN'S FRIES <i>Squid, whitebait, anchovy aioli</i>	7
CRISP MARINATED TOFU (V+) <i>Sweet soy, sesame & crispy shallots</i>	6.5	GOAT'S CHEESE & BEETROOT (V) <i>Almond praline, honeycomb</i>	6.5
TEMPURA APRICOT BLACK PUDDING <i>Soft poached egg, herb hollandaise</i>	7.5	WHITE WINE & GARLIC MUSSELS <i>Served with fresh warm bread</i>	8
SPICED CHICKPEA SALAD (V) <i>Feta & dukkah cigar</i>	8	SRIRACHA CHICKEN WINGS <i>Crispy coated chicken wings, Sriracha sauce</i>	7.5

MAINS

LARGE FISH & CHIPS <i>Crispy beer battered haddock, chips, garden peas, tartare sauce</i>	15	PAN FRIED COD <i>Crushed new potatoes, samphire, garden peas, mussel & white wine cream sauce</i>	15.5	RAEBURN BURGER <i>Beef burger, lettuce, onion chutney, tomato, gherkin, brioche bun & choice of skinny fries or chunky chips</i>	14
SMALL FISH & CHIPS <i>Crispy beer battered haddock, chips, peas, tartare sauce</i>	11	GRILLED CHICKEN SUPREME <i>Sautéed pancetta, spring greens, fondant potato, rosemary jus</i>	16	RAEBURN VEGGIE BURGER (V) <i>Homemade veggie burger, lettuce, onion chutney, tomato, gherkin brioche bun & choice of skinny fries or chunky chips</i>	12
SPINACH & RICOTTA CANNELLONI (V) <i>Mozzarella & artichoke hearts</i>	14	SLOW ROAST HARISSA LAMB SHOULDER <i>Preserved lemon labne, tomato, cucumber & mint cous cous salad, pomegranate, toasted almonds</i>	16	BURGER EXTRAS - Smoked Applewood cheddar - Blue Murder cheese - Virginia sweet cured streaky bacon - Onion rings	1.5

HOT OFF THE COALS

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 sauce or butter.

CHOICE OF SAUCE OR BUTTER:

- Red wine jus
- Peppercorn Sauce
- Chimmichurri butter
- Roasted garlic & herb butter

RUMP <i>280g, 32-day, dry aged rump steak</i>	21	SIDES	
SIRLOIN <i>280g, 32-day, dry aged sirloin steak</i>	28	CHUNKY CHIPS / SKINNY FRIES	4
RIBEYE <i>280g, 32-day, dry aged ribeye steak</i>	29	SWEET POTATO FRIES	5
BUTCHER'S CUT OF THE DAY <i>Please see the board or ask your server</i>	MARKET PRICE	GARLIC ROASTED MUSHROOMS	4
		MAC 'N' CHEESE	4
		MIXED LEAF SALAD	4
		CHEESY GARLIC BREAD	4
		CREAMED SPRING GREENS	4

SWEET PLATES

CHEESE (V) <i>Please ask your server for today's selection. Served with crackers, grapes, Quince cheese & red onion chutney.</i>	9.5	WHITE CHOCOLATE CHEESECAKE <i>Dark chocolate crispearls, mango & passionfruit</i>	6	BRAMBLE & APPLE CRUMBLE (V+) <i>Pistachio, almond, vanilla ice cream</i>	6
ICE CREAMS & SORBETS <i>A selection of 3 scoops of homemade ice cream or sorbets, please ask your server for today's flavours</i>	PER SCOOP 2.5	STRAWBERRY CRÈME BRULEE (V) <i>Basil shortbread</i>	6	BANOFFEE <i>Banana semifreddo, caramel mousse, shortbread crumble</i>	5

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.