

À LA CARTE

Available all day from 12:00 until 17:00pm

BREADS

Sourdough bread with:

WHIPPED BUTTER & SMOKED MALDON SALT (V)	2
GORDAL OLIVES (V+)	4
CURED MEATS & RED PEPPER JAM	7
POTTED SMOKED SALMON	7

STARTERS

SEASONAL SOUP OF THE DAY <i>Whipped butter, sourdough</i>	6	KRAKEN, LIME & CHILLI CHICKEN WINGS	7.5
CULLEN SKINK SMALL 7.5 LARGE 10.5 <i>Whipped butter, sourdough</i>		PIGEON BREAST <i>Rumbledethumps, chicken sauce</i>	8
CRISPY SMOKED HAM HOCK CROQUETTE <i>George Bower black pudding, jus</i>	8	WILD MUSHROOM GRATIN (V) <i>Isle of Mull cheddar, garden herbs</i>	7
DUCK LIVER PARFAIT <i>Apple & pear chutney, brioche, green salad</i>	7.5	MARINATED TOFU (V+) <i>Olive, tomato, sherry vinegar</i>	7

MAINS

GEORGE BOWER SMOKED HAM <i>Duck egg, chips, piccalilli</i>	14	BAKED MOJO VERDE GRATINATED AUBERGINE (V+) <i>Garlic baby potato salad</i>	13	BUTTERNUT SQUASH & BARLEY RISOTTO <i>Parmesan, citrus dressing</i>	13
MAC & CHEESE (V) <i>Fries, house salad</i>	11	FISH & CHIPS SMALL 11 LARGE 15 <i>Crispy battered haddock, chips, garden peas, tartare sauce</i>		SUPREME OF CHICKEN <i>Saffron rice, pistachio, peas</i>	16.5
PIE OF THE DAY <i>Seasonal vegetables, mash or chips</i>	14				

THE JOSPER GRILL

FILLET OF COD <i>Toasted hazelnut brown butter, samphire, crushed herb potatoes</i>	17.5	½ NEWHAVEN LOBSTER <i>Garlic butter, fries, house salad</i>	24
SCOTCH DRY AGED BEEF		RAEBURN BURGERS	
SIRLOIN 8oz / 230g	28	RAEBURN BURGER <i>Emmental cheese, fried egg, bacon</i>	16.5
RIBEYE 10oz / 280g	28	BEEF BURGER	14
FILLET 10oz / 280g	32	CHARRED CHICKEN BREAST	14
TOMAHAWK 16oz / 450g	37	BLACK BEAN BURGER <i>All burgers served with house sauce, salad & fires</i>	13
<i>All steaks served with chestnut mushrooms, roasted cherry tomatoes, chips</i>		EXTRAS	1
SAUCES	3	<i>Emmental cheese / Cashel Blue / Haggis / Fried egg / Bacon</i>	
<i>Peppercorn / Diane / Bearnaise / Mojo verde</i>			

SIDES

BROCCOLI, GARLIC, CHILLI	4
KALE, PICKLED CUCUMBER, PRESERVED LEMON	3.5
SEASONAL VEGETABLES, HONEY & MUSTARD DRESSING	4
CHUNKY CHIPS / FRIES	4
ONION RINGS	4
BABY POTATOES HERB OIL	4
HOUSE SALAD	4

DESSERTS

RAEBURN SOUFFLE ALLOW 15 MINS <i>Raspberries, anglaise</i>	9.5	STICKY TOFFEE PUDDING <i>Butterscotch sauce, vanilla ice cream</i>	8
AMARETTO CRÈME BRÛLÉE <i>Milk sorbet, shortbread</i>	8	LEMON POSSET <i>Mixed berry compote, shortbread</i>	7.5
HONEY COMB WALNUT CHOCOLATE BROWNIE <i>Orange ice cream</i>	8	WHITE CHOCOLATE & GINGER CHEESECAKE	5

CHEESE PLATES

<i>12 Mellis cheeses served with oatcakes & seasonal fruits. Ask your server for our chef's weekly cheese selection.</i>	
2 CHEESE SELECTION	6
4 CHEESE SELECTION	12
6 CHEESE SELECTION	16

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. All prices are inclusive of VAT.