

THE  
RAEBURN

NIBBLES

<b>WARM FOCACCIA (V+)</b> <i>Balsamic &amp; oils</i>	4.5	<b>RED PEPPER HUMMUS (V+)</b> <i>Toasted sourdough</i>	5.5	<b>POLENTA FRIES (V)</b> <i>House chilli jam</i>	5.5
<b>TAPENADE (V+)</b> <i>Ciabatta crostini</i>	6	<b>MARINATED OLIVES (V+)</b> <i>Roasted red peppers, garlic &amp; herbs</i>	4	<b>CRISPY PORK BELLY BITES</b> <i>Soy, ginger &amp; chilli</i>	7

STARTERS

<b>SOUP OF THE DAY (V+)</b> <i>Poppy seeded warm roll</i>	6	<b>STICKY CHICKEN WINGS</b> <i>Hoisin sauce, sesame, red chilli &amp; spring onions</i>	8.5	<b>CHICKEN LIVER PARFAIT</b> <i>Chutney, brioche, green salad</i>	8.5
<b>SALT &amp; PEPPER CRISPY SQUID</b> <i>Herby lemon mayo</i>	8	<b>MOULES MARINIERE</b> <i>Cream, garlic, parsley &amp; toasted focaccia</i>	9.5	<b>RED PEPPER &amp; GOAT'S CHEESE CROQUETTES (V)</b> <i>Romesco dip</i>	8
<b>WILD MUSHROOMS (V)</b> <i>Flaked almonds, rocket, wild garlic pesto on toasted sourdough</i>	8	<b>HOT SMOKED SALMON</b> <i>Grapefruit, shaved fennel, salmon roe, aioli &amp; ciabatta crostini</i>	9.5		

MAINS

<b>CHICKEN &amp; PANCETTA PIE</b> <i>Mash or chunky chips</i>	16.5	<b>PAN FRIED SEABASS</b> <i>Baby new potatoes, sauce vierge with fennel</i>	19	<b>GNOCCHI SICILIANO (V)</b> <i>Sun-dried tomatoes &amp; almond pesto, torn mozzarella &amp; basil</i>	16
<b>FISH &amp; CHIPS</b> SMALL 13.5 REGULAR 17.5 <i>Battered haddock, chips, garden peas, tartare sauce</i>		<b>CHICKEN SCHNITZEL</b> <i>Fennel &amp; apple remoulade, baby hassleback potatoes, dill &amp; caper butter, charred lemon</i>	18		
<b>CLASSIC CAESAR SALAD</b> <i>Romaine lettuce, caesar dressing, croutons, anchovies &amp; parmesan</i>	10.5	<b>PORK BELLY</b> <i>Mash, red wine jus, charred hispi cabbage, bramley apple compote</i>	18		
ADD HOT SMOKED SALMON	+6				

BURGERS

ALL SERVED WITH RAEBURN HOUSE SAUCE, & FRIES

<b>SPICY BUFFALO CHICKEN</b>	15.5
<b>FIVEBEAN &amp; GINGER (V+ ON REQUEST)</b>	14.5
<b>RAEBURN BURGER</b> <i>Smashed Wagyu Burger, with sesame seeded bun, American cheese, caramelised onions, house sauce</i>	16
<b>BURGER EXTRAS</b> <i>Emmental cheese / Cashel Blue cheese / Bacon / Haggis / Fried egg</i>	1.5

STEAKS

SCOTCH DRY AGED BEEF. ALL CUTS SERVED WITH ROASTED CHERRY TOMATOES & CHIPS.

<b>RIBEYE</b> 280g	35
<b>FILLET</b> 260g	38
<b>SAUCES</b> <i>Peppercorn / Red wine jus / Blue cheese / Chimichurri</i>	3.5

SIDES

<b>CHUNKY CHIPS / SKINNY FRIES (V+)</b>	4.5
<b>CHEESE &amp; BACON DIRTY FRIES</b>	6.5
<b>RAEBURN HOUSE SALAD (V+)</b>	4
<b>HONEY ROAST CARROTS (V)</b> <i>Whipped lemon ricotta, crushed hazelnuts</i>	5
<b>CHARRED HISPI CABBAGE (V+)</b> <i>Crispy shallots, mustard vinaigrette</i>	5
<b>MAC &amp; CHEESE</b>	5

Menu available from 12:15pm until 9:45pm

EXTRAS V = VEGETARIAN | V+ = VEGAN | NON-GLUTEN CONTAINING INGREDIENTS MENU AVAILABLE ON REQUEST

If you have a food allergy or special dietary requirement please speak to a member of our team. Whilst we make every effort to separate all common allergens, dishes are prepared in the same kitchen and cannot guarantee that traces will not sometimes be present. A 10% discretionary service charge is added.  
All prices are inclusive of VAT.