

THE RAEBURN

NIBBLES

WARM FOCACCIA (V+) 4.5 <i>Balsamic & oils</i>	PUMPKIN HUMMUS (V+) 7 <i>Toasted pepita seeds, house focaccia</i>	POLENTA FRIES (V) 5.5 <i>House chilli jam</i>
TAPENADE (V+) 6 <i>Ciabatta crostini</i>	PICANTE GORDAL OLIVES (V+) 6	GRUYERE & 'NDUJA FLATBREAD 8

STARTERS

SOUP OF THE DAY (V+) 6 <i>Poppy seeded warm roll</i>	STICKY CHICKEN WINGS 8.5 <i>Hoisin sauce, sesame, red chilli & spring onions</i>	DUCK & PORK RILLETTE 9.5 <i>House chutney, toasted brioche</i>
SALT & PEPPER CRISPY SQUID 9 <i>Herby lemon mayo</i>	SMOKED MACKEREL NIÇOISE 10.5 <i>New potato, boiled egg, Kalamata olives, French dressing, green beans & mixed leaves</i>	GRILLED BONE MARROW 10 <i>Garlic parsley sauce, anchovies & toasted sourdough</i>
WILD MUSHROOMS (V) 8 <i>Flaked almonds, rocket, wild garlic pesto on toasted sourdough</i>	PUY LENTIL & AUBERGINE RAGOUT 8.5 <i>Yoghurt, salsa verde</i>	CHORIZO & RED PEPPER CROQUETTES 9 <i>Aioli & date ketchup</i>
	CULLEN SKINK 9.5 <i>Pickled mussels, leeks, smoked haddock, new potatoes, seeded sourdough</i>	

MAINS

SLOW BRAISED BEEF & MUSHROOM PIE 17.5 <i>Seasonal vegetables, choice of mash or chunky chips</i>	CURED PAN-FRIED STEELHEAD TROUT 21 <i>Crushed potatoes, charred pok choi, white wine veloute</i>	CREAMED MUSHROOM GNOCCHI (V) 16 <i>Slow roasted tomato, vegetarian Parmesan, kale chips, truffle oil</i>
CHICKEN SCHNITZEL 18 <i>Fennel & apple remoulade, baby hassleback potatoes, dill & caper butter, charred lemon</i>	FISH & CHIPS SMALL 13.5 REGULAR 17.5 <i>Battered haddock, chips, garden peas, tartare sauce</i>	CLASSIC CAESAR SALAD (V) 10.5 <i>Romaine lettuce, caesar dressing, croutons, anchovies & parmesan</i>
ROASTED SPICED LAMB BELLY 21 <i>White bean ragu, creamed mash, chimichuri</i>	STEAK FRITES 17.5 <i>Fries & peppercorn sauce</i>	ADD HOT SMOKED SALMON +6 ADD CHARRED GRILLED CHICKEN +5

BURGERS

ALL SERVED WITH FRIES OR CHIPS

RAEBURN BURGER 17 <i>Smashed Wagyu Burger, sesame seeded bun, American cheese, caramelised onions, house sauce</i>
HONEY & CHIPOTLE CHICKEN 15.5 <i>Buttermilk chicken, kewpie mayo, vinegar slaw</i>
PORCHETTA & HAGGIS 16 <i>Slow cooked cider apples, salsa verde</i>
HEN OF THE WOODS (V) 16 <i>Buffalo mushroom, house ranch sauce, iceberg lettuce & tomatoes</i>
BURGER EXTRAS 1.5 <i>Cashel Blue cheese / Bacon / Haggis / Fried Egg</i>

STEAKS

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

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

SIDES

CHUNKY CHIPS / SKINNY FRIES (V+) 4.5
DIRTY FRIES 8 <i>Kimchi & cheese sauce</i> <i>Maple bacon & cheese sauce</i>
CHARRED HISPI CABBAGE (V+) 5 <i>Crispy shallots, mustard vinaigrette</i>
SPICED SWEET POTATO WEDGES 7 <i>Crème fraiche, green apple harissa</i>
MAC & CHEESE 5.5
RAEBURN HOUSE SALAD (V+) 5.5

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.