

THE RAEBURN

NIBBLES

WARM FOCACCIA (V+) 4.5 <i>Balsamic & oils</i>	WHITE BEAN HUMMUS (V+) 7 <i>Dukkah, toasted sourdough</i>	POLENTA FRIES (V) 5.5 <i>House chilli jam</i>
TAPENADE (V) 6 <i>Ciabatta crostini</i>	PICANTE GORDAL OLIVES (V+) 6	BURNT AUBERGINE & FETA 7 <i>Mint, charcoal oil, flatbread</i>

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>	CURED & ROASTED PORK BELLY 9.5 <i>Sriracha mayo, pickled cucumber, radish salad</i>
SALT & PEPPER CRISPY SQUID 10 <i>Soy, ginger & chilli</i>	POTTED MACKEREL 9.5 <i>Horseradish cream, pickled beetroot, toasted rye</i>	GRILLED BONE MARROW 10 <i>Garlic parsley sauce, anchovies & toasted sourdough</i>
WILD MUSHROOMS (V+) 8 <i>Flaked almonds, rocket, wild garlic pesto, toasted sourdough</i>	HONEY WHIPPED GOAT'S CHEESE 8 <i>Toasted rye bread, sherry vinegar, cherry tomatoes</i>	CHORIZO & RED PEPPER CROQUETTES 9 <i>Aioli & date ketchup</i>

MAINS

SLOW BRAISED BEEF & MUSHROOM PIE 16.5 <i>Seasonal vegetables, choice of mash or chunky chips</i>	PAN-FRIED STEELHEAD TROUT 19 <i>Beurre noisette, pok choi, crushed potato, fennel & cherry tomato salad</i>	CREAMED MUSHROOM GNOCCHI (V+) 16 <i>Slow roasted tomato, vegetarian Parmesan, kale chips, truffle oil</i>
CHICKEN SCHNITZEL 18 <i>Fennel & apple remoulade, chunky chips, dill & caper butter, charred lemon</i>	FISH & CHIPS SMALL 13.5 REGULAR 17.5 <i>Battered haddock, chips, mushy peas, tartar sauce</i>	CLASSIC CAESAR SALAD (V) 10.5 <i>Romaine lettuce, caesar dressing, croutons, anchovies, parmesan</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>
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>

THE GRILL

GRILLED PRAWNS 11.5 <i>Confit garlic, white wine and chilli butter, house focaccia</i>	
CHARGRILLED PORK CHOP 26 <i>Mustard and maple glazed, apple cider and bone marrow gravy, buttered hispi cabbage, sweet potato mash</i>	
WHOLE GRILLED SEABASS 24 <i>Lyonnais potatoes, sauce escabeche, lemon</i>	
GRILLED POUSSIN 24 <i>Rosemary and garlic, harissa yogurt, crispy lemon potatoes, salsa verde</i>	
STEAK FRITES 22 <i>Peppercorn sauce, fries</i>	
DONALD RUSSELL, INVERURIE - TRADITIONALLY AGED & GRASS FED BEEF. ALL CUTS SERVED WITH CHIPS OR FRIES.	
SIRLOIN 300g 35	
FILLET 220g 38	
RIBEYE 300g 35	
SAUCES	
<i>Peppercorn / Red wine jus / Blue cheese / Chimichurri</i> 3.5	

SIDES

CHUNKY CHIPS / SKINNY FRIES (V+) 4.5
MASH POTATO 5 ADD GRAVY OR BRIE DE MEAUX +1.5
GRILLED COURGETTES 7 <i>Crème fraiche, mint, XO tomato sauce</i>
MAC & CHEESE (V) 5.5
DIRTY FRIES 8 <i>Maple bacon & cheese sauce</i>
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.