R A E B U R N

NIBBLES WARM FOCACCIA (V+) WHITE BEAN HUMMUS POLENTA FRIES (V) (V+) 7 4.5 5.5 Balsamic & oils Dukkah, toasted sourdough House chilli jam TAPENADE (V) PICANTE GORDAL OLIVES (V+) **BURNT AUBERGINE & FETA** (V) 7 6 6 Ciabatta crostini Mint, charcoal oil, flatbread **STARTERS** SOUP OF THE DAY (V+) **STICKY CHICKEN WINGS** 8.5 **CURED & ROASTED PORK BELLY 9.5** 6 Poppy seeded warm roll Hoisin sauce, sesame, red chilli & spring onions Siracha mayo, pickled cucumber, radish salad 9.5 GRILLED BONE MARROW 10 POTTED MACKEREL **GRILLED SARDINE** 7 Garlic parsley sauce, anchovies Toasted rye bread, cream cheese with capers Horseradish cream, pickled beetroot, gherkins, pickled red onion and dill & toasted sourdough toasted rve WILD MUSHROOMS (V+) **CHORIZO & RED PEPPER** 10 HONEY WHIPPED GOAT'S 8 8 Flaked almonds, rocket, wild garlic pesto, CHEESE (V) CROQUETTES toasted sourdough Toasted rye bread, sherry vinegar, cherry tomatoes Aioli & date ketchup MAINS **SLOW BRAISED BEEF &** 16.5 PAN-FRIED STEELHEAD CREAMED MUSHROOM 16 19 **MUSHROOM PIE** TROUT GNOCCHI (V+) Beurre noisette, pok choi, crushed potato, Seasonal vegetables, choice of mash Slow roasted tomato, vegetarian Parmesan, or chunky chips fennel & cherry tomato salad kale chips, truffle oil CHICKEN SCHNITZEL 18 FISH & CHIPS SMALL 13.5 REGULAR 17.5 CLASSIC CAESAR SALAD (V) 10.5 Romaine lettuce, caesar dressing, croutons, anchovies, parmesan Fennel & apple remoulade, chunky chips, dill Battered haddock, chips, mushy peas, & caper butter, charred lemon tartar sauce +6 ADD HOT SMOKED SALMON +5 ADD CHARRED GRILLED CHICKEN THE GRILL **GRILLED PRAWNS** 11.5 Confit garlic, white wine and chilli butter, house focaccia BURGERS SIDES **CHARGRILLED PORK CHOP** 26 Mustard and Maple Glazed Bone, apple ALL SERVED WITH FRIES OR CHIPS cider and bone marrow gravy, buttered CHUNKY CHIPS / SKINNY FRIES (V+) 45 hispi cabbage, sweet potato hash, gherkin relish RAEBURN BURGER 17 WHOLE GRILLED SEABASS Smashed Wagyu Burger, sesame seeded bun, 24 **DIRTY FRIES** 8 Lyonnaise potatoes, sauce escabeche, lemon American cheese, caramelised onions, house sauce Maple bacon & cheese sauce **GRILLED CHICKEN THIGH** 19 **HONEY & CHIPOTLE CHICKEN** 15.5 **GRILLED COURGETTES (V)** Buttermilk chicken, kewpie mayo, vinegar slaw Harissa & honey grilled, cripsy lemon potatoes, 7 yoghurt dill cucumber salad Crème fraiche, mint, XO tomato sauce HEN OF THE WOODS (V) **STEAK FRITES** 22 **CAESAR SLAW** 7 16 Peppercorn sauce, fries Red cabbage, savoy cabbage, Caesar dressing, Buffalo mushroom, house ranch sauce, croutons, anchoives, black sesame seeds iceberg lettuce & tomatoes DONALD RUSSELL, INVERURIE - TRADITIONALLY **MASH POTATO** AGED & GRASS FED BEEF. ALL CUTS SERVED BURGER EXTRAS 5 15 ADD GRAVY OR BRIE DE MEAUX +1.5 WITH CHIPS OR FRIES. Cashel Blue cheese / Bacon / Haggis / Fried Egg FILLET 220g 38 MAC & CHEESE (V) 5.5 RIBEYE 300g 35 **RAEBURN HOUSE SALAD** (V+) 5.5 SALICES Peppercorn / Red wine jus / Blue cheese / 3.5 Chimichurri

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.