

THE
RAEBURN
SUNDAY MENU

NIBBLES

WARM FOCACCIA (V+)	4.5	MUHAMARRA ROASTED RED PEPPER HUMMUS (V+)	7	CAJUN SPICED HALLOUMI (V)	7
Rosemary, olives, sea salt		Grilled flatbread, walnut, pomegranate molasses		Hot honey, plum & rhubarb chutney	
PICANTE GORDAL OLIVES (V+)	6			BEEF BARBACOA TACOS	7
				Tomatillo salsa, avocado cream, lime coriander	

STARTERS

SOUP OF THE DAY (V+)	6	KOREAN GOCHUJANG CHICKEN WINGS	8.5	POTTED MACKEREL	9.5
Poppy seeded warm roll		Spring onions, toasted sesame, red chilli		Horseradish cream, pickled beetroot, toasted rye bread	
WILD MUSHROOMS (V+)	8	CURED & ROASTED PORK BELLY	9.5	HONEY WHIPPED GOAT'S CHEESE (V)	8
Flaked almonds, rocket, wild garlic pesto, toasted sourdough		Sriracha mayo, pickled cucumber, radish salad		Roasted squash, pumpkin seeds, aged balsamic, rye crisps	

MAINS

BLACKENED FILLET OF COD	19	SUNDAY ROASTS	
Sauce marinière, picked mussels, brown butter hispi cabbage, anchovy		All served with roast potatoes, seasonal veg, yorkshire pudding, gravy	
FISH & CHIPS	SMALL 13.5 REGULAR 17.5	SIRLOIN OF BEEF	23.5
Battered haddock, chips, mushy peas, tartar sauce			
CLASSIC CAESAR SALAD	10.5	SUPREME OF CHICKEN	18.5
Romaine lettuce, caesar dressing, croutons, anchovies & parmesan		NUT ROAST (V)	18
ADD ROASTED CHICKEN	+5.00		
		ADD CAULIFLOWER CHEESE	+5.00

BURGERS

ALL SERVED WITH FRIES OR CHIPS	
RAEBURN BURGER	17
Smashed Wagyu Burger, sesame seeded bun, American cheese, caramelised onions, house sauce	
HONEY & CHIPOTLE CHICKEN	15.5
Buttermilk chicken, kewpie mayo, vinegar slaw	
HEN OF THE WOODS (V)	16
Buffalo mushroom, house ranch sauce, iceberg lettuce & tomatoes	
BURGER EXTRAS	1.5
Cashel Blue cheese / Bacon / Haggis / Fried Egg	

THE GRILL

CHARGRILLED PORK CHOP	26
Mustard and Maple Glazed Bone, apple cider and bone marrow gravy, buttered hispi cabbage, sweet potato hash, gherkin relish	
WHOLE GRILLED SEABASS	21
Sauce Dugléré, charred lemon	
DONALD RUSSELL, INVERURIE - TRADITIONALLY AGED & GRASS FED BEEF. ALL CUTS SERVED WITH CHIPS OR FRIES.	
FILLET 220g	38
RIBEYE 300g	35
SAUCES	
Peppercorn / Red wine jus / Café de Paris / Chimichurri	3.5

SIDES

CHUNKY CHIPS / SKINNY FRIES (V+)	4.5
TRUFFLE & PARMESAN FRIES	6.5
GRILLED COURGETTES (V)	7
Crème fraîche, mint, XO tomato sauce	
CRISPY NEW POTATOES (V)	5.5
Lemon, brown butter	
MAC & CHEESE (V)	5.5
+ADD NDUJA	+2
CAULIFLOWER CHEESE (V)	5
SMASHED CUCUMBER SALAD	5.5
Jonza dressing, sesame oil	

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.