## RAEBURN

## **NIBBLES**

		NIRRLES			
WARM FOCACCIA (v+) Rosemary, olives, sea salt	4.5	MUHAMARRA ROASTED RED PEPPER HUMMUS (V+)	7	CAJUN SPICED HALLOUMI (v) 7 Hot honey, plum & rhubarb chutney	
PICANTE GORDAL OLIVES (V+)		Toasted sourdough, walnut, pomegranate mo		BEEF BARBACOA TACOS Tomatillo salsa, avocado cream, lime corian	
STARTERS					
SPICED SWEET POTATO SOUP (V. Pecan crumb, warm seeded roll.	+) 6	KOREAN GOCHUJANG CHICKEN	8.5	CURED & ROASTED PORK BELLY Sriracha mayo, pickled cucumber, radish salad	9.5
JOSPER GRILLED PRAWNS Confit garlic, white wine and chilli butter, house focaccia	11.5	WINGS Spring onions, toasted sesame		POTTED MACKEREL  Horseradish cream, pickled beetroot, toasted rye bread	9.5
HONEY ROASTED CARROTS (v) Lemon ricotta, hazelnuts, dill	7	MUSHROOM & ARTICHOKE TART (v) Shallot, honey goat cheese, artichoke crisps	8	WILD SCOTTISH GAME & PANCETTA TERRINE Plumb & rhubarb chutney, pickles, brioche	9.5
MAINS				, , , , , , , , , , , , , , , , , , ,	
CHICKEN, MUSHROOM & PANCETTA PIE Seasonal vegetables, choice of mash or chunky chips	16.5	BLACKENED FILLET OF COD  Crushed new potatoes, bouillabaisse, red pepper & saffron aioli, winter greans	19	MISO GRILLED CAULIFLOWER (V) Smoked aubergine, celery & raisin fregola, contomato, hazlenut Pecorino Romano	
PORK SCHNITZEL Rocket & parmesan salad, celeriac remoulade, fried capers	18	FISH & CHIPS SMALL 13.5 REGULAR Battered haddock, chips, mushy peas, tartar sauce	17.5	CLASSIC CAESAR SALAD Romaine lettuce, caesar dressing, croutons, anchovies, parmesan	10.
		THE GRILL		ADD HOT SMOKED SALMON ADD CHARRED GRILLED CHICKEN	+6 +5
DUDAEDO		WHOLE GRILLED SEABASS Sauce Dugléré, charred lemon	21	01050	
BURGERS		GRILLED CHICKEN THIGH 1		SIDES	
ALL SERVED WITH FRIES OR CHIPS <b>RAEBURN BURGER</b> Smashed Wagyu Burger, sesame seeded bun,	17	Harissa & honey grilled, crispy lemon potatoes, yoghurt dill cucumber salad	9	CHUNKY CHIPS / SKINNY FRIES (v+) TRUFFLE & PARMESAN FRIES	4.5 6.5
American cheese, caramelised onions, house sauce  HONEY & CHIPOTLE CHICKEN  15.5  Buttermilk chicken, kewpie mayo, vinegar slaw		EDGEFIELD CRAFT BUTCHERS - TRADITIONALLY AGED & GRASS FED BEEF. ALL CUTS SERVED		CRISPY NEW POTATOES (V) Lemon, brown butter  MAC & CHEESE (V) +ADD NDUJA	5.5 5 +1
HEN OF THE WOODS (v) Buffalo mushroom, house ranch sauce,	16	WITH CHIPS OR FRIES.		SMASHED CUCUMBER SALAD (V+) Ponzu dressing, sesame oil, chilli, spring onion BRAISED GREENS	5.5
iceberg lettuce & tomatoes		-0	88	Dijon vinaigrette, pancetta, pangranatto	6
BURGER EXTRAS Cashel Blue cheese / Bacon / Haggis / Fried Egg	1.5	RIBEYE 300g	35		
custici Diuc cheese / Ducon / Huggis / Frieu Eg	5	SAUCES  Peppercorn / Red wine jus / Café de Paris / Chimichurri	3.5		

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

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