THE

RAEBURN

NIBBLES

WARM FOCACCIA (V+) 4.5
Rosemary, olives, sea salt

PICANTE GORDAL OLIVES (V+) 6

MUHAMARRA ROASTED RED PEPPER HUMMUS (V+) 7
Toasted sourdough, walnut, pomegranate molasses

CAJUN SPICED HALLOUMI (V) 7
Hot honey, plum & rhubarb chutney

BEEF BARBACOA TACOS 7
Tomatillo salsa, avocado cream, lime coriander

STARTERS

SOUP OF THE DAY (V+) 6
Poppy seeded warm roll

JOSPER GRILLED PRAWNS 11.5
Confit garlic, white wine and chilli butter, house focaccia

HONEY ROASTED CARROTS (V) 7
Lemon ricotta, hazelnuts, dill

KOREAN GOCHUJANG CHICKEN WINGS 8.5
Spring onions, toasted sesame

MUSHROOM & ARTICHOKE (V) 8
TART
Shallot, honey goat cheese, artichoke crisps

CURED & ROASTED PORK BELLY 9.5
Sriracha mayo, pickled cucumber, radish salad

POTTED MACKEREL 9.5
Horseradish cream, pickled beetroot, toasted rye bread

DUCK LIVER PARFAIT 9.5
House chutney, milk bread toast

MAINS

CHICKEN, MUSHROOM & PANCETTA PIE 16.5
Seasonal vegetables, choice of mash or chunky chips

PORK SCHNITZEL 18
Rocket & parmesan salad, celeriac remoulade, fried capers

BLACKENED FILLET OF COD 19
Crushed new potatoes, bouillabaisse, red pepper & saffron aioli, confit fennel

FISH & CHIPS SMALL 13.5 REGULAR 17.5
Battered haddock, chips, mushy peas, tartar sauce

MISO GRILLED CAULIFLOWER (V) 16
Smoked aubergine, celery & raisin fregola, confit tomato, hazlenut Pecorino Romano

CLASSIC CAESAR SALAD 10.5
Romaine lettuce, caesar dressing, croutons, anchovies, parmesan

ADD HOT SMOKED SALMON +6
ADD CHARRED GRILLED CHICKEN +5

THE GRILL

WHOLE GRILLED SEABASS 21
Sauce Dugléré, charred lemon

GRILLED CHICKEN THIGH 19
Harissa & honey grilled, crispy lemon potatoes, yoghurt dill cucumber salad

EDGEFIELD CRAFT BUTCHERS - TRADITIONALLY AGED & GRASS FED BEEF. ALL CUTS SERVED WITH CHIPS OR FRIES.

FILLET *220g* 38

RIBEYE *300g* 35

SAUCES 3.5
Peppercorn / Red wine jus / Café de Paris / Chimichurri

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

SIDES

CHUNKY CHIPS / SKINNY FRIES (V+) 4.5

TRUFFLE & PARMESAN FRIES 6.5

CRISPY NEW POTATOES (V) 5.5
Lemon, brown butter

MAC & CHEESE (V) 5
+ADD NDUJA +1.5

SMASHED CUCUMBER SALAD (V+) 5.5
Ponzu dressing, sesame oil, chilli, spring onion

BRAISED GREENS 6
Dijon vinaigrette, pancetta, pangranatto

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.