

THE
RAEBURN
SUNDAY MENU

NIBBLES

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| WARM FOCACCIA (v+) 4.5 <i>Rosemary, olives, sea salt</i> | MUHAMARRA ROASTED RED PEPPER HUMMUS (v+) 7 <i>Toasted sourdough, walnut, pomegranate molasses</i> | CAJUN SPICED HALLOUMI (v) 7 <i>Hot honey, plum & rhubarb chutney</i> |
| PICANTE GORDAL OLIVES (v+) 6 | | BEEF BARBACOA TACOS 7 <i>Tomatillo salsa, avocado cream, lime coriander</i> |

STARTERS

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| SOUP OF THE DAY (v+) 6 <i>Poppy seeded warm roll</i> | KOREAN GOCHUJANG CHICKEN WINGS 8.5 <i>Spring onions, toasted sesame</i> | POTTED MACKEREL 9.5 <i>Horseradish cream, pickled beetroot, toasted rye bread</i> |
| JOSPER GRILLED PRAWNS 11.5 <i>Confit garlic, white wine and chilli butter, house focaccia</i> | MUSHROOM & ARTICHOKE (v) 8 | CURED & ROASTED PORK BELLY 9.5 <i>Sriracha mayo, pickled cucumber, radish salad</i> |
| DUCK LIVER PARFAIT 9.5 <i>House chutney, house milk bread toast</i> | TART <i>Shallot, honey goat cheese, artichoke crisps</i> | HONEY ROASTED CARROTS (v) 7 <i>Lemon ricotta, hazelnuts, dill</i> |

MAINS

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| BLACKENED FILLET OF COD 19 <i>Crushed new potatoes, bouillabaisse, red pepper & saffron aioli, confit fennel</i> | SUNDAY ROASTS <i>All served with roast potatoes, seasonal veg, yorkshire pudding, gravy</i> |
| FISH & CHIPS SMALL 13.5 REGULAR 17.5 <i>Battered haddock, chips, mushy peas, tartar sauce</i> | SIRLOIN OF BEEF 23.5 |
| CLASSIC CAESAR SALAD 10.5 <i>Romaine lettuce, caesar dressing, croutons, anchovies & parmesan</i> | CHICKEN SUPREME 18.5 |
| ADD ROASTED CHICKEN +5.00 | NUT ROAST (v) 18 |
| | ADD CAULIFLOWER CHEESE +5.00 |

BURGERS

ALL SERVED WITH FRIES OR CHIPS

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| 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

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| WHOLE GRILLED SEABASS 21 <i>Sauce Dugléré, charred lemon</i> | |
| GRILLED CHICKEN THIGH 19 <i>Harissa & honey grilled, crispy lemon potatoes, yoghurt dill cucumber salad</i> | |
| DONALD RUSSELL, INVERURIE - TRADITIONALLY AGED & GRASS FED BEEF. ALL CUTS SERVED WITH CHIPS OR FRIES. | |
| FILLET 220g 38 | |
| RIBEYE 300g 35 | |
| SAUCES | |
| <i>Peppercorn / Red wine jus / Café de Paris / Chimichurri</i> 3.5 | |

SIDES

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| CHUNKY CHIPS / SKINNY FRIES (v+) 4.5 |
| TRUFFLE & PARMESAN FRIES 6.5 |
| CRISPY NEW POTATOES (v) 5.5 <i>Lemon, brown butter</i> |
| MAC & CHEESE (v) 5.5 ADD NDUJA +1.5 |
| CAULIFLOWER CHEESE (v) 5 |
| SMASHED CUCUMBER SALAD (v+) 5.5 <i>Ponzu dressing, sesame oil</i> |
| BRAISED GREENS 6 <i>Dijon vinaigrette, pancetta, pangranatto</i> |

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.