

THE
RAEBURN

SUNDAY MENU

NIBBLES

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

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

MAINS

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>	HALF ROASTED CHICKEN 18.5
JOSPER GRILLED CHICKEN +5.00	NUT ROAST (V) 18
	CAULIFLOWER CHEESE +5.00
	MAPLE & SEA SALT GLAZED KILTED PIGS +6.00
	YORKSHIRE PUDDING +1.5

BURGERS

ALL SERVED WITH FRIES OR CHIPS

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

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>
EDGEFIELD CRAFT BUTCHERS 28 DAY AGED BEEF ALL CUTS SERVED WITH CHIPS OR FRIES.
FILLET 220g 38
RIBEYE 300g 35
SAUCES 3.5 <i>Peppercorn / Red wine jus / Chimichurri</i>

SIDES

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.

THE
RAEBURN

NON-GLUTEN CONTAINING
INGREDIENT SUNDAY MENU

NIBBLES

PICANTE GORDAL OLIVES (V+) 6	CAJUN SPICED HALLOUMI 7 <i>Hot honey, plum & rhubarb chutney</i>
MUHAMARRA ROASTED RED PEPPER HUMMUS (V+) 7 <i>GF bread, walnut, pomegranate molasses</i>	BEEF BARBACOA TACOS (V) 7 <i>Tomatillo salsa, avocado cream, lime coriander</i>

STARTERS

SOUP OF THE DAY (V+) 6 <i>GF bread</i>	CURED & ROASTED PORK BELLY 9.5 <i>Sriracha mayo, pickled cucumber, radish salad</i>	HONEY ROASTED CARROTS (V) 7 <i>Lemon ricotta, hazelnuts, dill</i>
DUCK LIVER PARFAIT 9.5 <i>House chutney, GF bread</i>	JOSPER GRILLED PRAWNS 11.5 <i>Confit garlic, white wine and chilli butter, GF bread</i>	POTTED MACKEREL 9.5 <i>Horseradish cream, pickled beetroot, toasted GF rye bread</i>

MAINS

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FISH & CHIPS SMALL 13.5 REGULAR 17.5 <i>Battered haddock, chips, mushy peas, tartar sauce</i>
HONEY & CHIPOTLE CHICKEN BURGER 15.5 <i>Buttermilk chicken, kewpie mayo, vinegar slaw</i>
HEN OF THE WOODS BURGER (V) 16 <i>Buffalo mushroom, house ranch sauce, iceberg lettuce & tomatoes</i>
BURGER EXTRAS 1.5 <i>Cashel Blue cheese / Bacon / Fried Egg</i>

SUNDAY ROASTS

All served with roast potatoes, seasonal veg, gravy

SIRLOIN OF BEEF 23.5
HALF ROASTED CHICKEN 18.5

THE GRILL

GRILLED CHICKEN THIGH 21 <i>Harissa & honey grilled, crispy lemon potatoes, yoghurt dill cucumber salad</i>
WHOLE GRILLED SEABASS 19 <i>Sauce Dugléré, charred lemon</i>
28 DAY AGED JOSPER COOKED STEAKS FROM EDGEFIELD CRAFT BUTCHERS ALL CUTS SERVED WITH CHIPS OR FRIES.
FILLET 220g 38
RIBEYE 300g 35
SAUCES 3.5 <i>Peppercorn / Red wine jus / Chimichurri</i>

SIDES

CHUNKY CHIPS / SKINNY FRIES (V+) 4.5	TRUFFLE & PARMESAN FRIES 6.5
CRISPY NEW POTATOS (V) 5.5 <i>Brown butter, lemon</i>	BRAISED GREENS 6 <i>Dijon vinaigrette, pancetta, GF pangranatto</i>
SMASHED CUCUMBER SALAD (V+) 5.5 <i>Ponzu sauce, sesame oil</i>	

Menu available until 9:45pm

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