

THE

RAEBURN

NIBBLES			
WARM SODA BREAD (V+)	4.5	PICANTE GORDAL OLIVES (V+)	6
<i>Marmite butter</i>			
WARM FOCACCIA (V+)	5	MUHAMARRA ROASTED	7
<i>Rosemary, olives, sea salt</i>		RED PEPPER HUMMUS (V+)	
SCOTTISH WHIPPED RICOTTA	7	<i>Grilled flatbread, hazelnut dukkah & pomegranate</i>	
<i>Hot heather honey, bagel crisps</i> (V)		CAJUN SPICED HALLOUMI (V)	7
		<i>Hot honey, plum & rhubarb chutney</i>	
		BEEF BARBACOA TACOS	9
		<i>Tomatillo salsa, avocado cream, lime, coriander, crispy shallots</i>	

STARTERS

SOUP OF THE DAY (V+)	6	ARGENTINIAN RED PRAWNS	12.5	GUINNESS & OX CHEEK POTTED BEEF	10
<i>Warm potato bread roll</i>		<i>Tamarind & passionfruit glaze, grilled flatbread</i>		<i>Horseradish cremé fraîche, treacle soda bread</i>	
SCOTTISH DRESSED WHITE CRAB	13	ROASTED PORK BELLY	11.5	CAULIFLOWER & ONION PAKORA	7.5
<i>Brown crab & ale rarebit, toasted brioche</i>		<i>Aji salsa, pickled apple, crackling</i>		<i>Coconut & cucumber raita</i> (V+)	
NDUJA SCOTCH EGG	8	CRISPY BUFFALO CHICKEN WINGS	8.5	OYSTER MUSHROOM 'DUCK' DOUGHNUT (V)	8.5
<i>Chimichurri mayo</i>		<i>Blue cheese dip</i>		<i>Hoisin glaze, five spice salt</i>	

MAINS

CHICKEN, MUSHROOM & PANCETTA PIE	16.5	CHARGRILLED TUNA STEAK	21	GRILLED AGAVE PEACH & MOZZARELLA SALAD (V)	15
<i>Seasonal vegetables, choice of mash or chunky chips</i>		<i>Avocado & sesame salad, mango pico de gallo</i>		<i>Raspberry vinaigrette, mint</i>	
CHICKEN SCHNITZEL	18	FISH & CHIPS SMALL 13.5 REGULAR 17.5		ADD SERRANO HAM	+2
<i>Crispy smoked bacon, green goddess dressing, baby gem, shaved parmesan</i>		<i>Battered haddock, chips, mushy peas, tartar sauce</i>		CLASSIC CAESAR SALAD	10.5
CARAMELISED HISPI CABBAGE	16			<i>Romaine lettuce, caesar dressing, croutons, anchovies, parmesan</i>	
<i>Chilli & butterbean pureé, jumbo cous cous, lemon & tahini dressing, crispy shallots</i> (V+)				ADD HOT SMOKED SALMON	+6
				ADD JOSPER GRILLED CHICKEN	+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
+ADD NDUJA	+1.5
SMASHED CUCUMBER SALAD (V+)	5.5
<i>Ponzu dressing, sesame oil, chilli, spring onion</i>	
BRAISED GREENS	6
<i>Dijon vinaigrette, pancetta, pangranatto</i>	