

THE
RAEBURN
SUNDAY MENU

NIBBLES

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

STARTERS

SOUP OF THE DAY (V+) 6 <i>Warm potato bread roll</i>	ARGENTINIAN RED PRAWNS 12.5 <i>Tamarind & passionfruit glaze, grilled flatbread</i>	GUINNESS & OX CHEEK POTTED BEEF 10 <i>Horseradish crème fraîche, treacle soda bread</i>
SCOTTISH DRESSED WHITE CRAB 13 <i>Brown crab & ale rarebit, toasted brioche</i>	ROASTED PORK BELLY 11.5 <i>Aji salsa, pickled apple, crackling</i>	CAULIFLOWER & ONION PAKORA 7.5 <i>Coconut & cucumber raita (V+)</i>
NDUJA SCOTCH EGG 8 <i>Chimichurri mayo</i>	CRISPY BUFFALO CHICKEN WINGS 8 <i>Blue cheese dip</i>	OYSTER MUSHROOM 'DUCK' DOUGHNUT (V) 8.5 <i>Hoisin glaze, five spice salt</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	
<i>Peppercorn / Red wine jus / Chimichurri</i>	3.5

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 <i>ADD NDUJA</i> +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

CAJUN SPICED HALLOUMI (V) 7 <i>Hot honey, plum & rhubarb chutney</i>	MUHAMMARRA ROASTED RED PEPPER HUMMUS (V+) 7 <i>GF bread, walnut, pomegranate molasses</i>	SCOTTISH WHIPPED RICOTTA 7 <i>Hot heather honey, GF bread (V)</i>
PICANTE GORDAL OLIVES (V+) 6		BEEF BARBACOA TACOS 9 <i>Tomatillo salsa, avocado cream, lime, coriander, crispy shallots</i>

STARTERS

SOUP OF THE DAY (V+) 6 <i>GF bread</i>	NDUJA SCOTCH EGG 8 <i>Chimichurri mayo</i>	CRISPY BUFFALO CHICKEN WINGS 8.5 <i>Blue cheese dip</i>
CAULIFLOWER & ONION PAKORA (V+) 7.5 <i>Coconut & cucumber raita</i>	ARGENTINIAN RED PRAWNS 12.5 <i>Tamarind & passionfruit glaze, GF bread</i>	ROASTED PORK BELLY 11.5 <i>Aji salsa, pickled apple, crackling</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, gravy</i>	GRILLED CHICKEN THIGH 21 <i>Harissa & honey grilled, crispy lemon potatoes, yoghurt dill cucumber salad</i>
FISH & CHIPS SMALL 13.5 REGULAR 17.5 <i>Battered haddock, chips, mushy peas, tartar sauce</i>	SIRLOIN OF BEEF 23.5	WHOLE GRILLED SEABASS 19 <i>Sauce Dugléré, charred lemon</i>
HONEY & CHIPOTLE CHICKEN BURGER 15.5 <i>Buttermilk chicken, kewpie mayo, vinegar slaw</i>	HALF ROASTED CHICKEN 18.5	28 DAY AGED JOSPER COOKED STEAKS FROM EDGEFIELD CRAFT BUTCHERS ALL CUTS SERVED WITH CHIPS OR FRIES.
HEN OF THE WOODS BURGER (V) 16 <i>Buffalo mushroom, house ranch sauce, iceberg lettuce & tomatoes</i>		FILLET 220g 38
BURGER EXTRAS 1.5 <i>Cashel Blue cheese / Bacon / Fried Egg</i>		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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