THE

RAEBURN

NIBBLES

WARM SODA BREAD (V) 4.5
Marmite butter

WARM FOCACCIA (V+) 5
Rosemary, olives, sea salt

PICANTE GORDAL OLIVES (V+) 6

MUHAMARRA ROASTED RED PEPPER HUMMUS (V+) 7
Grilled flatbread, hazelnut dukkah & pomegranate

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

SCOTTISH WHIPPED RICOTTA 7
Hot heather honey, bagel crisps **(V)**

STARTERS

SOUP OF THE DAY (V+) 6
Warm potato bread roll

SCOTTISH SMOKED SALMON 11
Celeriac, apple and caper remoulade, salmon roe, kombu, house soda bread

NDUJA SCOTCH EGG 8
Chimichurri mayo

CRISPY BUFFALO CHICKEN WINGS 8.5
Blue cheese dip

JOSPER GRILLED KING PRAWNS 11.5
White wine, chilli and garlic butter, flatbread

BEEF BARBACOA TACOS 9
Tomatillo salsa, avocado cream, lime, coriander, crispy shallots

CAULIFLOWER & ONION PAKORA 7.5
Coconut & cucumber raita **(V+)**

ROASTED PORK BELLY 11.5
Aji salsa, pickled apple, crackling

MAINS

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

CHICKEN SCHNITZEL 18
Crispy smoked bacon, green goddess dressing, baby gem, shaved parmesan

CARAMELISED HISPI CABBAGE 16
Chilli & butterbean pureé, jumbo cous cous, lemon & tahini dressing, crispy shallots **(V+)**

CHARGRILLED TUNA STEAK 21
Avocado & sesame salad, mango pico de gallo

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

GRILLED AGAVE PEACH & MOZZARELLA SALAD (v) 15
Raspberry vinaigrette, mint
ADD SERRANO HAM +2

CLASSIC CAESAR SALAD 10.5
Romaine lettuce, caesar dressing, croutons, anchovies, parmesan
ADD HOT SMOKED SALMON +6
ADD JOSPER GRILLED CHICKEN +5

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

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 28 DAY AGED BEEF
ALL CUTS SERVED WITH CHIPS OR FRIES.

FILLET *220g* 38

RIBEYE *300g* 35

SAUCES 3.5
Peppercorn / Red wine jus / Chimichurri

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.