

RABBLE

LUNCH SET MENU

2 COURSES £17.50 | 3 COURSES £22.50

STARTERS

FRESHLY MADE SOUP
with warm baked bread (v)

ROAST FIG & GOATS CHEESE SALAD
rocket, Arran mustard, honey & balsamic dressing (v)

STICKY SESAME CHICKEN WINGS
with spring onion & sour cream

SALT & PEPPER SQUID
with rice noodle & vegetable salad, hot & sour dressing

MAINS

ORKNEY STEAK BURGER
toasted brioche, smoked cheddar rarebit, candied bacon,
glazed onion & mustard seed relish, triple cooked chips

BEER BATTERED SCOTTISH HADDOCK
with fries & tartare sauce

15HR COOKED HALF RACK OF PORK RIBS
in Copper Dog & BBQ sauce with apple root slaw & fries

WILD MUSHROOM & ARTICHOKE FETTUCCHINE
with black truffle & parmesan cream (v)

TANDOORI CHICKEN SKEWER
marinated chicken thigh, pickled cabbage,
chargrilled flatbread & tzatziki

DESSERTS

PEANUT BUTTER & CHOCOLATE TART
with milk ice cream

STICKY TOFFEE PUDDING
with vanilla ice cream

SUGARED CHURROS
with dark chocolate fondue

SELECTION OF I.J.MELLIS CHEESES (+3.5 SUPPLEMENT)
with apple & golden raisin chutney & oatcakes

Please note we have a 12.5% discretionary service charge added to groups of 5 or more

RABBLE

DINNER SET MENU

2 COURSES £25 | 3 COURSES £30

STARTERS

FRESHLY MADE SOUP
with warm baked bread (v)

ROAST FIG & GOATS CHEESE SALAD
rocket, honey & balsamic dressing (v)

STICKY SESAME CHICKEN WINGS
with spring onion & sour cream

PEAT SMOKED HADDOCK FISHCAKE
with Arran mustard & creamed leeks

MAINS

CHARGRILLED JERK CHICKEN SKEWERS
Marinated chicken thigh with grain salad, tomato,
red onion & mango salsa & grilled flatbread

WILD MUSHROOM & ARTICHOKE FETTUCCHINE
with black truffle & parmesan cream (v)

PAN ROAST NORTH SEA COD
with brased lentils, tomato, brioche, chive & smoked bacon crust

SCOTTISH 8OZ RIB EYE STEAK (+5 SUPPLEMENT)
served with rocket, triple cooked chips
& a choice of peppercorn sauce or hay hollandaise

18HR CONFIT PULLED DUCK WAFFLE
crisp confit duck on a home cooked savoury waffle
with apricot, mustard seed & cider vinegar jam & fried duck egg

DESSERTS

PEANUT BUTTER & CHOCOLATE TART
with milk ice cream

STICKY TOFFEE PUDDING
with vanilla ice cream

SUGARED CHURROS
with dark chocolate fondue

SELECTION OF I.J.MELLIS CHEESES (+3.5 SUPPLEMENT)
with apple & golden raisin chutney & oatcakes

Please note we have a 12.5% discretionary service charge added to groups of 5 or more

RABBLE

DINNER SET MENU

2 COURSES £30 | 3 COURSES £35

STARTERS

FRESHLY MADE SOUP

with warm baked bread (v)

CAULIFLOWER 'KORMA'

with carrot & coconut purée, golden raisins & toasted coconut (vg)

12HR COOKED PORK FRITTERS

with pub piccalilli, apple sauce & cracking

TANK BEER BATTERED BUBBLE PRAWNS

with nori seaweed, brown crab mayo & lemon

ROAST FIG & GOATS CHEESE SALAD

rocket, Arran mustard, honey & balsamic dressing (v)

MAINS

CHARGRILLED JERK CHICKEN SKEWERS

Marinated chicken thigh with grain salad, tomato, red onion & mango salsa & grilled flatbread

SCOTTISH 8OZ RIB EYE STEAK (+5 SUPPLEMENT)

served with rocket, triple cooked chips & a choice of peppercorn sauce or hay hollandaise

ROAST BUTTERNUT SQUASH TART

with caramelised red onion, parmesan & mascarpone cream, wilted kale (v)

TANDOORI SEABASS

coal fired with Bombay potatoes & baby spinach

18HR CONFIT PULLED DUCK WAFFLE

crisp confit duck on a home cooked savoury waffle with apricot, mustard seed & cider vinegar jam & fried duck egg

DESSERTS

PEANUT BUTTER & CHOCOLATE TART

with milk ice cream

STICKY TOFFEE PUDDING

with vanilla ice cream

SUGARED CHURROS

with dark chocolate fondue

CLEMENTINE CHEESECAKE

with almond crumb & orange sorbet

SELECTION OF I.J.MELLIS CHEESES (+3.5 SUPPLEMENT)

with apple & golden raisin chutney & oatcakes

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