

# RABBLE

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## LUNCH SET MENU

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2 COURSES £17.50 | 3 COURSES £22.50

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### STARTERS

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FRESHLY MADE SOUP

with warm baked bread V

CRISPY HALLOUMI SALAD

with watermelon, mint & quinoa salad V

STICKY SESAME WINGS

with spring onion & sour cream

SALT & PEPPER SQUID

with rice noodle & vegetable salad, hot & sour dressing

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### MAINS

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ORKNEY STEAK BURGER

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

SMOKED SALMON FETTUCCINE

peas, crème fraîche, lemon & fine herbs

15 HOUR COOKED HALF RACK OF PORK RIBS

in Copper Dog & hickory BBQ sauce with apple root slaw & fries

BAKED SPINACH & GRUYÈRE TART

with poached duck egg & smoked tomato butter V

TANDOORI CHICKEN SKEWER

marinated chicken thigh, pickled cabbage,  
chargrilled flatbread & tzatziki

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### DESSERTS

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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

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

# RABBLE

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## DINNER SET MENU

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2 COURSES £25 | 3 COURSES £30

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### STARTERS

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FRESHLY MADE SOUP

with warm baked bread V

CRISPY HALLOUMI SALAD

with watermelon, mint & quinoa salad V

STICKY SESAME WINGS

with spring onion & sour cream

SALT & PEPPER SQUID

with rice noodle & vegetable salad,  
hot & sour dressing

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### MAINS

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CHARGRILLED CHICKEN SKEWERS

marinated chicken thigh with oregano, lemon & paprika,  
pickled red cabbage, grilled flatbread & tzatziki

FETTUCCHINE WITH ROCKET & MINT PESTO

slow cooked tomatoes, chargrilled courgette & buffalo mozzarella V

PAN ROAST NORTH SEA COD

with asparagus, peas & sauté potatoes, mustard & tarragon sauce

SCOTTISH 8OZ RIB EYE STEAK (+5 SUPPLEMENT)

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

RUMP OF SPRING LAMB

with basil gnocchi, green beans, tomato & black olive

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### DESSERTS

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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

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