

RABBLE

2 COURSES 19.50 | 3 COURSES 23.50

ALL-DAY SET MENU

COCKTAIL:

MADAME WOO WOO

Grey Goose Vodka |
White Peach | Villa Rosé |
Cranberry 10.3

BEER:

STAROPRAMEN

5% Czech 6.4 (pint)

WHITE:

SENORA ROSA

SAUVIGNON BLANC

2024 Chile 8.25 (175ml)
11.75 (250ml)

RED:

APPASSIMENTO CA VITTORIA

2024 Italy 9.75 (175ml)
13.25 (250ml)

SOFT:

LONDON

ESSENCE SODA

Roasted Pineapple
Crafted Soda | White
Peach & Jasmine Soda
| Pink Grapefruit Soda
3.85

STARTERS

LEEK, PEA & MINT SOUP

garlic focaccia (vg)

CRISPY GNOCCHI BRUSCHETTA

tomato, red onion, garlic & basil

SALT & PEPPER SQUID

wild garlic & lemon mayo

SERRANO HAM &

MANCHEGO CROQUETAS

saffron aioli & pea shoot salad

ROAST RED PEPPER HOUMOUS

smoked paprika, lemon &
chargrilled flatbread (vg)

MAINS

CRISPY PORK BELLY

sautéed new potatoes, apple &
fennel remoulade, toasted hazelnuts,
grain mustard & honey dressing

CHICKEN SCHNITZEL

little gem, smoked bacon,
green goddess dressing

HARRISA ROAST

AUBERGINE

pomegranate & rocket
salad, honey baba
ganoush

SCOTTISH SALMON

crisp smashed potatoes,
green beans & cowboy butter

STEAMED SHETLAND MUSSELS

white wine, garlic, parsley &
cream with fries

CHARGRILLED
SIRLOIN STEAK

fries & rocket
salad



Choice of peppercorn
sauce, Café de Paris
butter or Béarnaise sauce

+£5 supplement

DESSERTS

CINNAMON SUGARED
CHURROS

dark chocolate fondue (v)

DARK CHOCOLATE &
ORANGE TRUFFLE TORTE

orange sorbet (vg)

STICKY TOFFEE PUDDING

salted caramel sauce,
S. Luca vanilla ice-cream (v)

AFFOGATO S. Luca vanilla ice-cream & shot of espresso
ADD A SHOT OF: Frangelico | Tia Maria | Drambuie - 3.95
Amaretto | Lucky Liquor Orange - 4
Diplomático Reserva rum - 4.25

