

RABBLE

DINNER SET MENU

2 COURSES £25 | 3 COURSES £30

STARTERS

FRESHLY MADE SOUP

with warm baked bread V

CRISPY HALLOUMI SALAD

with chipotle mayonnaise & beetroot V

STICKY SESAME WINGS

with spring onion & sour cream

SMOKED MACKEREL

& Stirlingshire crème fraîche with dill pickled cucumber & sourdough crisps

MAINS

CORN FED CHICKEN

with autumn root vegetables & lemon butter sauce

BLACK LENTIL DAHL

spinach & paneer nuggets, cumin flat bread & puffed rice V

MARINATED SALMON

with red pepper & oregano, baked on cedar wood,
crushed potatoes & chorizo crisps

BRAISED ABERDEEN ANGUS OX CHEEK

with black eye beans, chipotle tortilla chips & sour cream

DESSERTS

PEANUT BUTTER & CHOCOLATE TART

with milk ice cream

STICKY TOFFEE PUDDING

with clotted cream

BAKED CHERRY CHEESECAKE

with honeycomb cream

SCOTTISH CHEESE BOARD (+3.5 SUPPLEMENT)

Barweys cheddar, Arran Blue, Clava brie & one guest cheese
with beer-braised onion marmalade & oatcakes

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