

RABBLE

DINNER SET MENU

2 COURSES £30 | 3 COURSES £35

STARTERS

FRESHLY MADE SOUP

with warm baked bread V

BURRATA MOZZARELLA

with homemade piccalilli & toasted chestnuts V

STICKY SESAME WINGS

with spring onion & sour cream

SRIRACHA CHARGRILLED KING PRAWNS

with mango & tomato salsa

MAINS

SLOW COOKED SECRETO OF PORK

brushed with a smoked maple & Himalayan sea salt glaze,
served smoked paprika green beans

GRILLED CHICKEN

with autumn root vegetables & lemon butter sauce

BRITISH BLUE 8OZ RIB EYE STEAK (+5 SUPPLEMENT)

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

BLACK LENTIL DAHL

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

TANDOORI SEABASS

coal fired with Bombay potatoes & baby spinach

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