RABBLE

ALL DAY SET MENU

2 COURSES 19.50 | 3 COURSES 23.50

STARTERS

COURGETTE, WHITE WINE & SHALLOT SOUP
garlic focaccia (vg)

ROAST RED PEPPER HOUMOUS
smoked paprika, lemon & chargrilled flatbread (v)

SERRANO HAM & MANCHEGO CROQUETAS
saffron aioli & pea shoot salad

BURRATA BRUSCHETTA
tomato, red onion, garlic & basil

SMOKED SALMON RIBBONS
cornichons, capers, cream fraiche, oat cakes

MAINS

SCOTTISH COLEY
crisp smashed potatoes, green beans & cowboy butter

CHICKEN CAESAR SALAD
anchovies, croutons, parmesan

NDUJA GNOCCHI
sun blush tomato, basil

HARRISA ROAST AUBERGINE
pommegranate & rocket salad, honey baba ganoush

+£5 Supplement

CHARGRILLED SIRLOIN STEAK
served with fries

Choice of peppercorn sauce, garlic butter or Béarnaise sauce

DESSERTS

CINNAMON CHURROS
dark chocolate sauce (v)

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

DARK CHOCOLATE & ORANGE TORTE
orange sorbet (vg)

AFFOGATO
S. Luca vanilla ice-cream & shot of espresso

ADD A SHOT OF:

Frangelico | Tia Maria | Drambuie **3.95**

Disaronno Amaretto | Disaronno Velvet | Orange Liqueur **4** *OR Diplomático Reserva Rum* **4.25**

Please inform your waiter of any food allergies or dietary requirements you may have. We cannot guarantee that there will not be traces of other products due to the nature of our production area. We apply a discretionary 13% service charge. 100% of all service charge goes to our staff. VAT @ standard rate is included. All major credit cards accepted. (v) = vegetarian (vg) = vegan