RABBLE

GROUP SET MENU

3 COURSES £35

STARTERS

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

SERRANO HAM & MANCHEGO CROQUETAS
saffron aioli & pea shoot salad

BAKED WILD ARGENTINIAN PRAWNS
garlic, chilli & smoked paprika oil, Galician bread

BURRATA BRUSCHETTA
tomato, red onion, garlic & basil

CRISPY CHICKEN WING
garlic, parmesan & spring onion

MAINS

GRILLED SEA BASS
chorizo & wild Argentinian king prawn risotto

CHICKEN CAESAR SALAD
anchovies, croutons, parmesan

PEA RISOTTO
sugar snaps, pea shoots, vegan parmesan

SCOTTISH STEAK BURGER
toasted brioche, smoked cheddar rarebit, candied bacon, burger sauce & fries

CHARGRILLED SIRLOIN STEAK *+£5 Supplement*
served with fries

Choice of peppercorn sauce, garlic butter or Béarnaise sauce

DESSERTS

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

CINNAMON CHURROS
dark chocolate sauce (v)

DARK CHOCOLATE & ORANGE TORTE
orange sorbet (vg)

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

RABBLE

GROUP SET MENU

3 COURSES £45

STARTERS

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

SERRANO HAM & MANCHEGO CROQUETAS
saffron aioli & pea shoot salad

BAKED WILD ARGENTINIAN PRAWNS
garlic, chilli & smoked paprika oil, Galician bread

BURRATA BRUSCHETTA
tomato, red onion, garlic & basil

CRISPY CHICKEN WING
garlic, parmesan & spring onion

MAINS

All mains are served with:
a selection of sharing fries, mac & cheese, and mixed salads for the table

GRILLED SEA BASS
chorizo & wild Argentinian king prawn risotto

CHICKEN CAESAR SALAD
anchovies, croutons, parmesan

PEA RISOTTO
sugar snaps, pea shoots, vegan parmesan

SCOTTISH STEAK BURGER
toasted brioche, smoked cheddar rarebit, candied bacon, burger sauce & fries

+£5 Supplement

CHARGRILLED SIRLOIN STEAK
served with fries

Choice of peppercorn sauce, garlic butter or Béarnaise sauce

DESSERTS

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

CINNAMON CHURROS
dark chocolate sauce (v)

DARK CHOCOLATE & ORANGE TORTE
orange sorbet (vg)

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RABBLE

GROUP SET MENU | 3 COURSES FOR £55

NIBBLES

FRESH BAKED BREAD
with slow roasted black garlic aioli (v)

GORDAL PICANTE OLIVES
(vg)

STARTERS

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

SERRANO HAM & MANCHEGO CROQUETAS
saffron aioli & pea shoot salad

BAKED WILD ARGENTINIAN PRAWNS
garlic, chilli & smoked paprika oil, Galician bread

BURRATA BRUSCHETTA
tomato, red onion, garlic & basil

CRISPY CHICKEN WING
garlic, parmesan & spring onion

MAINS

All mains are served with:
a selection of sharing fries, mac & cheese, and mixed salads for the table

GRILLED SEA BASS
chorizo & wild Argentinian king prawn risotto

CHICKEN CAESAR SALAD
anchovies, croutons, parmesan

PEA RISOTTO
sugar snaps, pea shoots, vegan parmesan

SCOTTISH STEAK BURGER
toasted brioche, smoked cheddar rarebit, candied bacon, burger sauce & fries

+£5 Supplement

CHARGRILLED SIRLOIN STEAK
served with fries

Choice of peppercorn sauce, garlic butter or Béarnaise sauce

DESSERTS

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

CINNAMON CHURROS
dark chocolate sauce (v)

DARK CHOCOLATE & ORANGE TORTE
orange sorbet (vg)

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