RABBLE

NIBBLES

MINI HOT ROAST CHORIZO **8.75**
red wine & fresh baked bread

FRESH BAKED BREAD **7**
with slow roasted black garlic aioli (v)

PICANTE GORDAL OLIVES (vg) **6.5**

ROAST RED
PEPPER HOUMOUS **6.95**
smoked paprika, lemon & chargrilled flatbread (vg)

STARTERS

COURGETTE, WHITE WINE & SHALLOT SOUP **7**
garlic focaccia (vg)

BAKED WILD ARGENTINIAN PRAWNS **10.95**
garlic focaccia (vg)

SERRANO HAM & MANCHEGO CROQUETAS **9.5**
Saffron Aioli & pea shoot salad

CRISPY CHICKEN WING **9.75**
garlic, parmesan & spring onion

'HAM, EGG & CHIP' **9.5**
slow cooked pulled pork scotch egg, beef dripping potato, hollandaise & chive

BAKED GOAT'S CHEESE **10**
sage & onion crumble, chilli & red onion jam (v)

SHETLAND
STEAMED MUSSELS **9.95**
white wine, garlic, parsley & cream

MAINS

CHARGRILLED CHICKEN SATAY NOODLE SALAD **18.95**
cucumber, rice noodle & vegetable salad, shrimp cracker & peanut dressing

BATTERED SCOTTISH HADDOCK **17.95**
fries & tartare sauce | Upgrade to beef dripping chips 2.5

CLUB SALAD **16.95**
romaine, chargrilled chicken, candied bacon, tomato & ranch dressing

PEA RISOTTO **18**
sugar snaps, pea shoots, vegan parmesan

GRILLED SEABASS **16.95**
chorizo & wild Argentinian king prawn risotto

SCOTTISH STEAK BURGER **17.95**
toasted brioche, smoked cheddar rarebit, candied bacon, burger sauce & fries

RABBLE BUTTERMILK CHICKEN BURGER **16.95**
marinated chicken breast, honey & mustard slaw, piri piri sauce & fries

BURRATA & ASPARAGUS SALAD **16**
pea shoot, mint, lemon dressing, brioche croutons

FROM THE GRILL

DRY AGED - GRASS FED BEEF
served with fries and your choice of peppercorn sauce, béarnaise sauce or garlic butter | *Upgrade to beef dripping chips 2.5*

230G RIB-EYE STEAK **34**

230G SIRLOIN STEAK **32**

SIDES

BEEF DRIPPING CHIPS **5.95**

SHOESTRING FRIES (v) **4.95**

SALT & CHILLI FRIES (v) **5.95**

TENDERSTEM BROCCOLI **5.75**
toasted walnuts, chilli & garlic oil (v)

SMOKED CHEDDAR MAC & CHEESE (v) **5.95**

SUGAR SNAP PEAS WITH SMOKED ALMOND BUTTER (v) **5.75**

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