

Rae's

Oysters £7.5 for 3
red wine vinaigrette & lemon

STARTERS

Duck Rilette £7.5
oatcake - caramelised shallot - watercress - pickle

Roasted Beetroot Carpaccio £6.5 VG
dill - parsley - pickled summer squash - peas - crispy onion

Scallop au Gratin £8
bacon - spinach - spring onion - salmon roe

Roast Tomato & Spinach Quiche £6.5 V
pickled shallot - rocket - potato crisp

Smithies Gin & Beetroot Cured Salmon £8.5
pickled radish - herbs - cream cheese - fennel cracker

MAINS

Chicken Roulade £17.5
haggis - bacon - purple potatoes - carrot - glen cadam 15yr jus

Seared Cod £18
sugar snaps - pearl barley - saffron - corn - hollandaise

Roasted Plaice £17.5
tomato - new potato - samphire - fennel - herb oil

Pork Belly £17
pak choi - kohlrabi - smoked garlic mash - turnip - shallot jus

Smoked Potato Tortellini £16 VG
sage - artichoke - chard - chervil - wild mushroom broth

DESSERTS

Raspberry Trifle £7
white chocolate - heather honey - toasted oats - arran gold ice cream

Seasonal Scroppino £7

Strawberry Shortbread £6.5
lemon & basil shortbread - elderflower gel - blueberry sorbet

Dark Chocolate Brownie £6.5 VG
hazelnut - cherry sorbet - merengue

Cheese Selection £8.5
squirrel bread - plum compote

Please talk to your server regarding allergies. Although we do our best to cater for allergies, we cannot guarantee there are no traces.