

# RABBLE

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## GROUP LUNCH SET MENU

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2 COURSES £24.5 | 3 COURSES £30.5

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### STARTERS

PEA & CIDER & MINT SOUP  
with crusty bread (vg)

GUNPOWDER ROAST CORN  
RIBS  
teriyaki sauce, spring onion & sesame (vg)

BEER BATTERED BUBBLE  
PRAWNS  
with brown crab mayo & lemon

SERRANO HAM & PARMESAN  
CROQUETTES  
saffron aioli & peashoot salad

### MAINS

CRISPY HALLOUMI SALAD  
roast peach, red quinoa, tomato, mint,  
Chardonnay dressing (v)

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

SRIRACHA PRAWN WEDGE  
SALAD  
mango salsa, tomato, pickled cucumber  
coconut yoghurt dressing

BUTTERMILK CHICKEN  
BURGER  
with tomato, smoked bacon & Monterey  
Jack cheese on a toasted brioche bun

### DESSERTS

DARK CHOCOLATE & ORANGE  
TRUFFLE TORTE  
with cherry compote (vg)

FLAP JACK CRANACHAN  
golden flap jack, Scottish raspberry  
cream  
Laphroaig whisky jelly

SUGARED CHURROS  
with dark chocolate fondue

LEMON MERINGUE PIE  
with candied peel (vg)

GUEST CHEESE  
(+3.75 SUPPLEMENT)  
Hand selected by I.J.Mellis with paired  
accompaniments

### SIDES

BEEF DRIPPING CHIPS 5.95

SHOESTRING FRIES (v) 4.95

SALT & CHILLI FRIES (v) 5.95

SMOKED CHEDDAR  
MAC & CHEESE (v) 5.95

CREAMED CORN (v) 4.95

GREEK SALAD (v) 4.95

SMOKED GARLIC  
GREEN BEANS 4.95

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Please inform your waiter of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which can be obtained by asking a member of staff. We cannot guarantee that there will not be traces of other products due to the nature of our production area. Please note, we apply a discretionary 12.5% service charge to your bill. Minimum 10pax.

# RABBLE

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## GROUP DINNER SET MENU

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2 COURSES £29 | 3 COURSES £33.95

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### STARTERS

PEA & CIDER & MINT SOUP  
with crusty bread (vg)

GUNPOWDER ROAST  
CORN RIBS  
teriyaki sauce, spring onion & sesame (vg)

BEER BATTERED  
BUBBLE PRAWNS  
with brown crab mayo & lemon

SERRANO HAM & PARMESAN  
CROQUETTES  
saffron aioli & peashoot salad

### MAINS

POACHED PLAICE  
lemongrass & crab mousse, tomato  
risotto, chive butter sauce & brioche  
croutons

THAI GREEN VEGETABLE  
CURRY  
with steamed jasmine rice (vg)

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

TANDOORI CHICKEN  
SKEWERS  
chargrilled flat bread, pickled red  
cabbage, tomato, mint & coconut  
yoghurt

### DESSERTS

DARK CHOCOLATE & ORANGE  
TRUFFLE TORTE  
with cherry compote (vg)

FLAP JACK CRANACHAN  
golden flap jack, Scottish raspberry  
cream  
Laphroaig whisky jelly

SUGARED CHURROS  
with dark chocolate fondue

LEMON MERINGUE PIE  
with candied peel (vg)

GUEST CHEESE  
(+3.75 SUPPLEMENT)  
Hand selected by I.J.Mellis with paired  
accompaniments

### SIDES

BEEF DRIPPING CHIPS 5.95

SHOESTRING FRIES (v) 4.95

SALT & CHILLI FRIES (v) 5.95

SMOKED CHEDDAR  
MAC & CHEESE (v) 5.95

CREAMED CORN (v) 4.95

GREEK SALAD (v) 4.95

SMOKED GARLIC  
GREEN BEANS 4.95

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