

RALPH & FINNS

BAR — RESTAURANT

Graduation 2024

3 courses including a glass of fizz for £44.50

CUMBRAE OYSTERS

3 for £12.00 6 for £23.00

Ralph & Finns spicy sauce or mignonette sauce

SNACKS

Artisan Bread · £4.50
Netherend Farm salted butter (v)

Gordal Olives · £4.50

STARTERS

Soup of the Day
Bavarian Bakehouse bread

Marrburry Smoked Salmon
new potato salad / watercress / dill

Barra Crab & Ginger Soup
Royal Greenland prawns

Baked French Camembert
heather honey / sea salt & rosemary focaccia

Barra Scallops +£6
cauliflower / apple / curry oil / hazelnut

Chicken Liver Parfait
shallot jam / pistachio nut / toasted brioche

Roast Heritage Carrots
tamarind yoghurt / vadouvan dates / curry leaf

Lemon & Thyme Chicken Caesar Salad
hen's egg / crouton / crispy chicken skin / aged parmesan

STEAKS

8oz Aberdeen Angus Fillet Steak · £14 supp

8oz Aberdeen Angus Sirloin Steak · £8 supp
all individual steaks include one side
& one sauce but feel free to add more

22oz Aberdeen Angus Tomahawk · £9pp supp

22oz Aberdeen Angus Chateaubriand · £18pp supp
all sharing steaks include two sides &
two sauces but feel free to add more

SAUCES

Red Wine Jus
Garlic & Parsley Butter
Brandy & Peppercorn Sauce

All our beef is 28 day dry aged

MAINS

Free Range Chicken Kiev
braised rice / pak choi / katsu sauce

Borders Lamb Rump
crushed peas / samphire / rosti potato / sauce vierge

Double Patty Scotch Beef Burger
brioche bun / sriracha mayonnaise / beer cheese / fries

Whole Shetland Plaice
capers / prawns / parsley & lemon brown butter

Shetland Cod
braised leek / crayfish / crispy potato / caviar / shellfish sauce

Spring Risotto
courgette / peas / pine nuts / lemon

Shortcrust Pastry Steak & Ale Pie
creamed potato / salt baked carrot / red wine sauce

Beer Battered Haddock
hand cut chips / crushed peas / tartare sauce

SIDES

Hand Cut Chips £5.50

Fries £5.50

Creamed Herb Potato £5.50

Tenderstem Broccoli £5.50
maple syrup & toasted almonds

Crispy Potatoes £5.50
sriracha mayonnaise

Caesar Salad £5.50

Salt Baked Carrots £5.50

Courgette £5.50
peas / pine nuts / aged parmesan

DESSERTS

Chocolate Crèmeux
crunchy nut praline / caramel sauce

Crème Brûlée
shortbread

Milk Chocolate Tart
coffee cream / almonds

Lemon Posset
raspberry / meringue

Sticky Toffee Pudding
butterscotch sauce / vanilla ice cream

Cheese Selection +£5
house chutney / crispbreads / grapes

Please inform us if you have any allergies or special dietary requirements. Detailed allergen information is available on request. A discretionary service charge of 10% will be added to your bill.

