WHITE WINE	175ml	250ml	Bottle
MONTERIO VIURA SPAIN Citrus and apple overtones. Floral, fruity and delicate.	4.80	6.35	18.75
MOONDARRA CHARDONNAY AUSTRALIA Delicious flavours of peaches and pineapple.	4.95	6.50	19.50
TRULLI PINOT GRIGIO ITALY Full of fruit with flavours of grapefruit and lemons.	5.10	6.70	19.95
DON SEGUNDO, SAUV BLANC CHILE Aromas of citrus fruit combined with grassy notes.	4.95	6.50	19.50
GULEMBORG CHENIN BLANC SOUTH AFRICA Delectable sun ripened tropical fruits on the nose.			19.50
HIGHFIELD ESTATE RIESLING NEW ZEALAND Apricot and peach aromas, luscious finish.			26.95
PATRIARCHE VIOGNIER FRANCE Spicy white with apricot notes.			21.95
LA SORAIA GAVI DOCG ITALY Floral aromas, intense white and citrus fruit flavours.			25.95
ANAPAI RIVER SAUV BLANC MARLBOROUGH Citrusy wine, packed with tropical fruit flavours.			23.95
BARON DE BADASSIERE PICPOUL DE PINET Fresh fruit aromas of citrus and some floral notes.			25.95
RED WINE			
MONTERIO TEMPRANILLO SPAIN Vanilla from the oak and freshness of the grape.	4.80	6.35	18.75
DON SEGUNDO LADERAS, MERLOT CHILE Bursting with ripe brambly fruit.	5.10	6.70	19.95
LOS TILOS CABERNET SAUVIGNON CHILE Dark fruit aromas with a hint of pepper.	5.70	7.40	21.95
ZARAPITO MALBEC ARGENTINA Cherries and red fruits.	5.70	7.40	21.95
ABADIA MILAGRO RIOJA TEMPRANILLO SPAIN Delicious fruit aromas, mellow with dark fruits.			21.95
PINOT NOIR PATRIARCHE FRANCE Flavours of cherries and raspberries.			22.95
MELINI CHIANTI DEL MASSO ITALY Ripe fruit and floral hints.			24.50
CULEMBORG PINOTAGE SOUTH AFRICA Delicious red fruit notes underpinned with hints of spice and rounded tannins.			21.95
MOONDARRA SHIRAZ AUSTRALIA Big and bold, blackberries and a hint of oak.			20.95
BEAUJOLAIS VILLAGE AOC BURGUNDY, FRANCE Soft fruit on the palate and gentle tannins on the finish.			26.95
ROSÉ WINE			
MONTERIO TEMPRANILLO ROSADO SPAIN Hint of sweetness with a touch of peach.	4.80	6.35	18.75
HUNTERS COVE WHITE ZINFANDEL USA Fruity, medium bodied and refreshing wine.	5.10	6.70	19.95

DAILY SPECIALS

MONDAY - FRIDAY | 12 - 5PM

2 Courses from £12.50 3 Courses from £15.50

SATURDAY | 12 - 5PM

2 Courses from £13.95 3 Courses from £16.95

SUNDAY | 12 - 9PM

2 Courses from £13.95 3 Courses from £16.95



LOOK OUT FOR THE SYMBOL

This symbol indicates that the meal included in the daily special offers during the selected times

STARTERS

SOUP OF THE DAY | £4.75 crusty roll

RAD TOWER OF HAGGIS AND BLACK PUDDING | £6.50 crispy leeks, whisky cream

BREADED BRIE WEDGES | £5.95 (v) fig salad, cranberry dressing

SMOKED CHICKEN TERRINE | £6.50 salad leaves, carmalised red onion chutney, oatcakes

CLASSIC CAPRISE | £5.95 tomato, buffalo mozzarella and basil salad

CLASSIC CAESAR SALAD | £5.95 (v)
baby gem lettuce, parmesan,
ciabatta croutons, garlic dressing

ADD CHICKEN AND BACON STRIPS | £1.50 ADD SMOKED SALMON | £2.00

ASSIETTE OF MELON, PARMA HAM ROSE | £5.95 cream cheese pearls, basil dressing

FILO CRUST KING PRAWNS | £6.95 mixed leaf, sweet chilli sauce

TRADITIONAL PRAWN COCKTAIL | £6.25 marie rose sauce, buttered brown bread

CHICKEN LIVER PATE | £6.25 red onion marmalade, garlic ciabatta bread

SCOTTISH SMOKED SALMON | £6.95 beetroot cubes, lemon dill cream

CRISPY CHICKEN TEMPURA | £6.95 teriyaki dip, sweet chilli sauce

MAIN COURSE WITH FRIES | £11.95



VEGAN, VEGETARIAN OR GLUTEN FREE?

Please ask your server for the menu to suit your dietary requirements.

CHEF SPECIALITIES

Our chefs love to bring new flavours from around the world using best quality ingredients and recipes.

BRAISED FEATHERBLADE OF BEEF | £13.95 red wine jus, sautéed greens, dauphinoise potatoes

BBQ BREAST OF CHICKEN | £12.95 bacon, smoky BBQ ketchup, applewood cheddar, sweet potato fries, salad

GRILLED FILLET OF SALMON | £12.50 lemon and dill cream, saffron fondant potato, sautéed greens

ORIENTAL VEGETABLE STIR-FRY | £10.50 (V) soft egg noodles, sautéed vegetables, teriyaki sauce

ADD DUCK £3.00 · ADD BEEF STRIPS £5.00

SEAFOOD PENNE PASTA | £10.50 salmon, prawns, haddock, smoked haddock, sautéed vegetables, tomato and herb sauce, garlic ciabatta bread STRIPS OF BEEF FILLET STROGANOFF | £13.95 mushrooms, french mustard, brandy cream, steamed rice, toasted bread

CHARGRILLED PORK MEDALLIONS | £12.50 creamed leeks, sauté new potatoes, tomato and herb sauce

BUTTERNUT SQUASH RISOTTO | £10.50 (V) creamy arborio rice, butternut cubes and puree

ADD SALMON £3.00 · ADD CHICKEN £3.00

MEDALLIONS OF SCOTTISH BEEF FILLET | £23.50 garlic king prawns, sautéed new potatoes, courgettes and sugar snaps

PENNE CARBONARA | £10.50 (v) mushrooms, red onions, parmesan shavings, toasted garlic ciabatta bread

ADD CHICKEN £3.00 · ADD HAM £1.50

RAD CLASSIC'S

BATTERED FILLET OF HADDOCK | £10.95 fries, garden peas, tartare sauce

BREAST OF CHICKEN WITH HAGGIS \mid £12.95 whisky sauce, potatoes, root vegetables

CLASSIC STEAK PIE | £11.50 puff pastry, market vegetables, chipped potatoes

OVEN BAKED TRADITIONAL LASAGNE | £11.50 garlic bread, salad, fries

BURGERS

Served with fries, toasted brioche bun, coleslaw

RAD STEAK BURGER | £10.95 60z burger, applewood smoked cheddar, bacon, salsa

BRAVEHEART BURGER | £11.95 60z burger, haggis, peppercorn sauce

RODEO BURGER | £11.95 60z burger, bacon, BBQ sauce, cheddar cheese, onion rings

FROM THE GRILL

All grills served with grilled tomato, field mushroom, fries.

all weights are approximate prior to cooking

BUTTERFLY BREAST OF CHICKEN | £11.50 8OZ SIRLOIN STEAK | £21.95 8OZ CENTRE CUT FILLET STEAK | £23.95

ADD TO YOUR GRILL

TIGER PRAWNS COOKED IN GARLIC BUTTER | £3.95

SLICE OF HAGGIS · SLICE OF BLACK PUDDING | £1.50

SAUCES | £1.95 WHISKY CREAM | PEPPERCORN SAUCE | DIANE SAUCE | RED WINE JUS

SIDES

MIXED SEASONAL SALAD | £1.95

CAJUN FRIES | £2.25

FRENCH FRIES | £1.95

COLESLAW | £1.95

BUTTERED VEGETABLES | £1.95

ONION RINGS | £1.95

GARLIC CIABATTA BREAD | £1.95

GARLIC CIABATTA BREAD WITH CHEESE | £2.25

SWEET POTATO FRIES | £2.50

DESSERTS

CHEF'S CHEESECAKE OF THE DAY | £6.50 **
summer fruit garnish, vanilla ice cream

MILK CHOCOLATE CANNELLONI | £6.50 filled with vanilla mousse, raspberry coulis, chocolate flakes, vanilla ice cream

MINI STRAWBERRY, RASPBERRY AND BLUEBERRY TART | £5.95 chantilly cream, vanilla ice cream, fruit coulis

SCOTTISH SUNDAE | £6.75 crumbed tablet and shortbread, sliced strawberries, ripple ice cream, whipped cream, red fruit coulis

RED BERRY ETON MESS | £6.50 crushed meringue, shortbread, chantilly cream, red fruits, summer berry coulis LUXURY CHOCOLATE FUDGE CAKE | £5.95 fudge pieces, white chocolate shards, vanilla ice cream

TRIO OF CRÈME BRULEE'S | £6.25 strawberry, chocolate and vanilla, shortbread biscuits

STICKY TOFFEE PUDDING | £5.95 **
butterscotch sauce, vanilla ice cream

CHEESEBOARD | £6.95 Lockerbie cheddar, brie, blue cheese, biscuit selection, grapes, red apple, chutney

TRIO OF ICE CREAM | £5.50 vanilla, chocolate, strawberry, raspberry ripple, tablet choice of sauces: toffee, chocolate, raspberry

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.