

Starters

Chef's Soup of the Day £5.75
crusty bread roll

Goats Cheese Fritters £8.25 **V**
tomato and chilli chutney, crisp salad leaves

Creamy Mushroom Gratin £8.25 **V**
cheddar cheese glaze, garlic bread

Pan Fried King Prawns £9.95
garlic and lemon aioli, crispy savoy cabbage

Haggis & Black Pudding Tower £8.50
peppercorn cream, crispy leeks

Chicken Liver Pate £8.25
spiced fruit chutney, garlic ciabatta

Sunblushed Tomato Hummus £8.25 **VE**
vegetable crisps, toasted tortilla wafers

Prawn, Crayfish & Smoked Salmon Cocktail £9.50
marie rose sauce, lemon wedge, smoked paprika, buttered brown bread

Bang Bang Chicken £8.75

Cauliflower £8.25 **V VE**

sriracha and sweet chilli sauce, toasted sesame seeds

Smoked Chicken & Cured Venison Caesar Salad £8.25

gem lettuce, crispy croutons, parmesan shavings, creamy dressing

Mains

Braised Ribeye Steak £18.95
black pudding, peppercorn sauce, creamed mash, root vegetables

Cajun Chicken Pasta £17.95
peppers, onions, cajun cream sauce, garlic bread
(VEGETARIAN OPTION AVAILABLE £15.50) **V**

Solway Coast Fish Pie £17.95
smoked salmon, haddock and prawns, white wine and chive cream, cheddar mash, garlic bread

Button Mushroom & Spinach Stroganoff £15.50 **V**
fragrant rice, smoked paprika, sour cream, toasted garlic bread

Pan Seared Gressingham Duck £22.95
braised red cabbage, dauphinoise potato, black cherry treacle jus

Hunters Chicken £16.95
bacon, smoked cheddar, BBQ sauce, cajun fries, coleslaw

Pan Fried Monkfish Tail £21.95
wrapped in parma ham, asparagus spears, steamed broccoli, dauphinoise potato, chunky tomato sauce

Braised Lamb Shank £19.95
mashed potato, root vegetables, red wine and redcurrant jus

Sides

Garlic Bread — £4.25
Crispy Onion Rings — £4.25
Creamed Mash Potato — £4.25
Fries — £4.25

Chilli Fries, Cajun Fries — £4.50
Root Vegetables — £4.25
Steamed Greens — £4.25

Should you have concerns about a food allergy or intolerance, please speak to a member of our staff before you order your food or drink. Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus

V — VEGETARIAN **VE** — VEGAN

RAD Classics

Classic Steak Pie £16.50
seasonal vegetables, creamed potato

Oven Baked Traditional Lasagne £15.95
garlic bread, mixed leaf salad

Burgers

RAD Steak Burger £16.50
6oz burger, applewood smoked cheddar, bacon salsa, fries, homemade slaw

Chicken Caesar Burger £15.95
chargrilled chicken breast, gem lettuce, parmasen cheese, Caesar dressing, fries, homemade slaw

Battered Fillet of Haddock £17.95
fries, garden peas, tartar sauce

Breast of Chicken with Haggis £17.95
seasonal vegetables, creamed potato, peppercorn sauce

Sweet Potato & Roasted Vegetable Burger £14.95 **V**
panko crumbed, caramelised onion chutney, fries, homemade slaw

From the Grill

Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection.
all served with grilled mushrooms, tomato, fries

8oz Chargrilled Sirloin Steak £30.95
8oz Chargrilled Fillet Steak £34.95
Chargrilled Butterfly Breast of Chicken £15.95

ADD SAUCE £3.50 peppercorn, red wine jus, garlic butter, garlic and spring onion cream

Desserts

Chefs Cheesecake of the Day £7.95
chantilly cream

Sticky Toffee Pudding £7.95
butterscotch sauce, vanilla ice cream

Luxury Chocolate Fudge Cake £7.95
toffee drizzle, white chocolate shards, fudge pieces, honeycomb ice cream

Carrot Cake Sundae £8.25
carrot cake pieces, honeycomb ice cream, toffee drizzle, chantilly cream

Warm Apple Tartin £7.95
vanilla custard, clotted cream ice cream

Ferrero Rocher Pavlova £8.25
chocolate hazelnut cream, vanilla ice cream

Coffee Pannacotta £7.95
vanilla whipped cream, chocolate dust, buttered shortbread

Trio of Ice Cream £7.50
vanilla, chocolate, raspberry ripple, honeycomb, clotted cream ice cream.
choice of sauces: toffee, chocolate, raspberry

Cheese Platter £9.50
mature cheddar, brie, blue stilton, biscuit selection, grapes, fruit chutney, celery