

Starters

Chef's Soup of the Day £5.75

crusty bread roll

Cullen Skink £9.75

traditional smoked haddock soup with potato and bacon

Peppered Duck Salad £8.75

confit kumquats, spiced orange vinaigrette

Crispy Pork Belly £9.75

apple puree, black pudding crumb, parma ham crisp

Prawn, Crayfish & Smoked Salmon Cocktail £9.50

marie rose sauce, lemon wedge, smoked paprika, buttered brown bread

Garlic Lemon Hummus £8.25 **VE**

salad leaves, vegetable crisps, sourdough crostini's

Haggis & Black Pudding Tower £8.50

peppercorn cream, crispy leeks

Chicken Liver Pate £8.25

spiced fruit chutney, garlic bread

Grilled Halloumi £8.25 **V**

salad leaves, pickled vegetables, honey balsamic drizzle

Crispy Tempura Chicken £8.75

Crispy Tempura Tenderstem Broccoli £8.50 **VE**

garlic mayo, sweet chilli sauce
as main course with fries £16.95 - £16.50 **VE**

Mains

Braised Featherblade of Beef £18.95

pearl onion and pancetta jus, creamed mash, root vegetables

Breast of Chicken with Chorizo £16.95

carrot puree, tenderstem broccoli, fried potatoes, red wine jus

Solway Coast Fish Pie £17.95

smoked salmon, haddock and prawns, white wine and chive cream, cheddar mash, garlic bread

Sweet Potato, Chickpea, Coconut and Spinach Curry £15.95 **VE**

steamed rice, crispy rice noodles

Seared Seabass Fillets £17.50

smoked haddock and pea risotto, lemon oil drizzle

Braised Lamb Gigot £16.95

pan gravy, root vegetables, rosemary potatoes

Sizzling Chicken Fajitas £16.95

peppers, onions, sour cream, salsa, cheddar cheese, tortilla wraps
(VEGETARIAN OPTION AVAILABLE £15.50) **V**

Mushroom Kiev £15.95 **VE**

filled with garlic and parsley butter, garlic potato wedges, crisp house salad

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, gem lettuce, beef tomato, fries, homemade slaw

Breast of Chicken Burger £15.95

BBQ pulled pork, gem lettuce, beef tomato, 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 £15.50 **VE**

panko crumbed, red pepper mayonnaise, fries

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, blue cheese

Desserts

Chef's Cheesecake of the Day £7.95

chantilly cream

Sticky Toffee Pudding £7.95

butterscotch sauce, vanilla ice cream

Luxury Chocolate Fudge Cake £9.95

black cherry compote, white chocolate sauce, chantilly cream, clotted cream ice cream

Scottish Sundae £8.25

crumbed tablet and shortbread, sliced strawberries, raspberry ripple ice cream, whipped cream, fruit coulis

Traditional Bread and Butter Pudding £7.95

warm vanilla custard, fruit garnish

Banoffee Pavlova £8.25

sliced banana, toffee drizzle, biscuit crumb, chantilly cream

Classic Tiramisu £7.95

mascarpone cream, coffee sponge fingers, chocolate dust

Trio of Ice Cream £7.50

vanilla, chocolate, raspberry ripple, honeycomb, clotted cream ice cream
Choice of sauce: toffee, chocolate, raspberry

Cheese Platter £9.50

mature cheddar, brie, blue stilton, biscuit selection, grapes, fruit chutney, celery