

NON-GLUTEN CONTAINING INGREDIENTS MENU

Starters

Chef's Soup of The Day £5.75
crusty bread roll (ask server)

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, parma ham crisp

Garlic Lemon Hummus £8.25 **VE**
salad leaves, vegetable crisps, toasted bread

Chicken Liver Pate £8.25
spiced fruit chutney, toasted bread

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

Grilled Halloumi £8.25 **V**
crispy leaves, 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

Sizzling Chicken Fajitas £16.95
peppers, onions, sour cream, salsa, cheddar cheese, tortilla wraps
(VEGETARIAN OPTION AVAILABLE £15.50) V

Seared Seabass Fillets £17.50
smoked haddock and pea risotto, lemon oil drizzle

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

Braised Lamb Gigot £16.95
pan gravy, root vegetables, rosemary potatoes

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

Breast of Chicken with Chorizo £16.95
carrot puree, tenderstem broccoli, fried potatoes, red wine jus

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 and 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 gravy / garlic butter / blue cheese

Desserts

Luxury Chocolate Fudge Cake £9.95
black cherry compote, white chocolate sauce, chantilly cream, clotted cream ice cream

Scottish Sundae £8.25
crumbed tablet, sliced strawberries, raspberry ripple ice cream, whipped cream, fruit coulis

Banoffee Pavlova £8.25
sliced banana, toffee drizzle, chantilly cream

RAD Classics

Slow Cooked Diced Beef £16.50
seasonal vegetables, creamed potato

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

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

Trio of Ice Cream £7.50
vanilla, chocolate, raspberry ripple, honeycomb, clotted cream
Choice of sauce: toffee, chocolate, raspberry

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