

NON-GLUTEN CONTAINING INGREDIENTS MENU

Starters

Chef's Soup of The Day £5.95
crusty bread roll (ask server)

Smoked Chicken Caesar Salad £8.95
little gem lettuce, parmesan shavings, caesar dressing

Crispy Pork Belly £9.95
apple puree, parma ham crisp

Prawn, Crayfish & Smoked Salmon Cocktail £9.75
marie rose sauce, lemon wedge, smoked paprika, toasted bread

Whole Poached Pear £8.50 **V**
crumbled goats cheese, candied pecan nuts

Chicken Liver Pate £8.50
spiced fruit chutney, toasted bread

Grilled Halloumi £8.50 **V**
salad leaves, pickled vegetables, honey balsamic drizzle

Bang Bang Chicken £8.95
Bang Bang Cauliflower £8.50 **VE**
sriracha sauce, sesame seeds, sliced chillies
as main course with fries £17.50 - £16.95 **VE**

Mains

Braised Ribeye Steak £19.50
diane sauce, creamed and roast potatoes, root vegetables

Chicken, Bacon and Leek Pie £17.50
creamed potato top, creamy white wine sauce, seasonal vegetables

Seared Seabass Fillet £17.95
mussel, king prawn, samphire and saffron broth, crushed potatoes

Pan Seared Breast of Duck £19.50
sweet potato puree, tenderstem broccoli, blackberry reduction

Breast of Cajun Chicken £17.50
mango coconut cream, timbale rice, cajun veg, spiced onions, sour cream

Sweet Potato, Chickpea, Coconut and Spinach Curry £17.50 **VE**
steamed rice, crispy rice noodles

Sizzling Chicken Fajitas £17.50
peppers, onions, sour cream, salsa, cheddar cheese, tortilla wraps
(VEGETARIAN OPTION AVAILABLE £15.95) V

Solway Coast Fish Gratin £17.50
smoked salmon, haddock and prawns, white wine and chive cream, cheddar mash, toasted bread

Beetroot Risotto £15.95 **VE**
candied beetroot pieces, alborio rice, rocket leaves, balsamic drizzle

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 mushrooms, tomato and fries.

8oz Chargrilled Sirloin Steak £31.50

8oz Chargrilled Fillet Steak £35.50

Chargrilled Butterfly Breast of Chicken £17.50

ADD SAUCE £3.75

peppercorn / red wine jus / garlic butter / diane

Desserts

Chocolate Fudge Cake £8.50
fudge pieces, white chocolate shards, toffee drizzle, chantilly cream, vanilla ice cream

Scottish Sundae £8.50
crumbed tablet, sliced strawberries, raspberry ripple ice cream, whipped cream, fruit coulis

Strawberry Eton Mess £8.25
chantilly cream, crushed meringue, strawberry coulis, fresh strawberries

RAD Classics

Slow Cooked Diced Beef £16.95
seasonal vegetables, creamed potato

Battered Fillet of Haddock £18.50
fries, garden peas, tartar sauce

Breast of Chicken £17.50
seasonal vegetables, creamed potato, peppercorn sauce

Trio of Ice Cream £7.75
vanilla, chocolate, raspberry ripple, honeycomb, clotted cream ice cream
Choice of sauce: toffee, chocolate, raspberry

Cheese Platter £9.75
mature cheddar, brie, blue stilton, oatcakes, grapes, fruit chutney, celery