



Starters

- Chef's Soup of the Day** 5.95

crusty bread roll
- Haggis & Black Pudding Tower** 8.75

peppercorn cream, crispy leeks
- Crab and Avocado Stack** 9.25

white crab with mustard crème fraiche, chilli and lemon avocado, crostinis
- BBQ Glazed Chicken Bites** 8.95

sesame seeds, asian slaw

as main course with fries £17.50
- Honey Glazed Grilled Goats Cheese** 8.95

crisp leaves, sun blushed tomatoes

- Creamy Garlic Mushrooms** 8.50 **V**

spring onions, mature cheddar, toasted garlic bread
- Loaded Potato Skins** 8.95

bacon bits, mature cheddar, garlic mayonnaise
- Prawn and Crayfish Cocktail** 9.75

marie rose sauce, lemon wedge, smoked paprika, ciabatta wafers
- Cauliflower Pakora** 8.50 **VE**

garlic mayonnaise dip, crisp salad
- Chicken Liver Pate** 8.50

spiced fruit chutney, garlic bread

Mains

- Braised Ribeye Steak** 19.50

red wine jus, yorkshire pudding, creamed and roast potaotes, root vegetables
- Breast of Chicken** 17.50

sweet chilli and sriracha cream sauce, fries, green vegetables
- Baked Salmon Fillet** 17.95

atlantic prawns, garlic and parsley cream, seasonal vegetables, creamed and roast potatoes
- Pork Loin Steak** 18.50

black pudding, dauphinoise potato, green vegetables, wholegrain mustard jus
- Breast of Cajun Chicken** 17.50

mango coconut cream, timbale rice, green veg, spiced onions, sour cream
- Mediterranean Vegetable Enchiladas** 15.95 **V**

sunblushed tomatoes and rocket salad
- Surf and Turf** 24.95

4oz fillet medallion, garlic buttered king prawns, dauphinoise potato, green vegetables
- Solway Coast Fish Pie** 18.50

smoked salmon, haddock and prawns, white wine jus and chive cream, cheddar mash, toasted bread
- Teriyaki Mixed Vegetable Stirfry** 15.95 **VE**

basmati rice, sesame seeds

DAIRY FREE MENU

Starters

- Chef's Soup of The Day** 5.95

crusty bread roll (ask server)
- Haggis & Black Pudding Tower** 8.75

red wine jus, crispy leeks
- BQQ Glazed Chicken Bites** 8.95

sesame seeds, asian slaw

as main course with fries 17.50
- Prawn and Crayfish Salmon Cocktail** 9.75

marie rose sauce, lemon wedge, smoked paprika, ciabatta wafers
- Cauliflower Pakora** 8.50 **VE**

garlic mayonnaise dip, crisp salad
- Seasonal Melon** 8.25 **VE**

berry compote, strawberry and lime syrup, raspberry sorbet
- Loaded Potato Skins** 8.95 **VE**

salsa, cheddar
- Avocado Toast** 8.50 **VE**

pico de gallo

Mains

- Braised Ribeye Steak** 19.50

red wine jus, roast potatoes, root vegetables
- Pork Loin Steak** 18.50

black pudding, potatoes, green vegetables, wholegrain mustard jus
- Mediterranean Vegetable Enchiladas** 15.95 **VE**

sunblushed tomato and rocket salad
- Teriyaki Mixed Vegetable Stirfry** 15.95 **VE**

basmati rice, sesame seeds
- Chickpea En-Croute** 16.50 **VE**

ratatouille, basmati rice
- Tomato & Sriracha Spiced Pasta** 16.50 **VE**

cheddar glaze

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
red wine gravy

Desserts

- Sticky Toffee Pudding** 8.25 **VE**

toffee sauce, vanilla ice cream
- Chocolate and Orange Torte** 8.25 **VE**

mango coulis, mango sorbet
- Caramel Cheesecake** 8.25 **VE**

vanilla ice cream, fruit garnish
- Trio of Coconut Ice Cream** 7.75 **VE**

raspberry sauce
- Should you have concerns about a food allergy or intolerance, please speak to 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**

Sides

- Garlic Bread — 4.50

Crispy Onion Rings — 4.50

Fries — 4.50

Chilli Fries, Cajun Fries — 4.75
- Creamed Mashed Potato — 4.50

Root Vegetables — £4.50

Steamed Greens— 4.50

Garlic King Prawns — 7.95

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LOW-GLUTEN MENU

Starters

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

Crab and Avocado Stack 9.25
white crab with mustard crème fraiche,
chilli and lemon avocado, oatcakes

Honey Glazed Grilled Goats Cheese 8.95
crisp leaves, sunblushed tomatoes

Creamy Garlic Mushrooms 8.50 **V**
spring onions, mature cheddar, toasted bread

- Loaded Potato Skins** 8.95
bacon bits, mature cheddar, garlic mayonnaise

Prawn and Crayfish Salmon Cocktail 9.75
marie rose sauce, lemon wedge, smoked paprika,
ciabatta wafers

Chicken Liver Pate 8.50
spiced fruit chutney, toasted bread

Mains

- Braised Ribeye Steak** 19.50
red wine jus, creamed and roast potatoes, root vegetables

Breast of Chicken 17.50
sweet chilli and sriracha cream sauce, fries, green vegetables

Baked Salmon Fillet 17.95
atlantic prawns, garlic and parsley cream, seasonal vegetables,
creamed and roast potaotoes

Pork Loin Steak 18.50
dauphinoise potato, green vegetables, wholegrain mustard jus

- Breast of Cajun Chicken** 17.50
mango coconut cream, timbale rice, green veg, spiced onions,
sour cream

Solway Coast Fish Pie 18.50
smoked salmon, haddock and prawns,
white wine and chive cream, cheddar mash, garlic bread

Teriyaki Mixed Vegetable Stirfry 15.95 **VE**
basmati rice, sesame seeds

- Surf and Turf** 24.95
4oz fillet medallion, garlic buttered king prawns,
dauphinoise potato, green vegetables

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

- Mixed Berry Pavlova** 8.75
chantilly cream, berry compote, ripple ice cream

Chocolate Fudge Cake 8.25
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

- Vanilla Crème Brulee** 8.25
berry compote

Trio of Ice Cream 7.75
vanilla, chocolate, raspberry ripple, honeycomb
Choice of sauce: toffee, chocolate, raspberry

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

RAD Classics

- Classic Steak Pie** 16.95
seasonal vegetables, creamed potato

Oven Baked Traditional Lasagne 16.50
garlic bread, mixed leaf salad

Classic Macaroni Cheese 15.95 **V**
garlic bread, fries

Burgers

- RAD Steak Burger** 16.95
6oz burger, applewood smoked cheddar,
bacon, salsa, gem lettuce, beef tomato, fries,
homemade slaw

Breast of Chicken Burger 16.50
brie, cranberry mayonnaise, gem lettuce, beef
tomato, 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 fries, onion rings, macaroni cheese.

- 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

- Chef's Cheesecake of the Day** 8.25
whipped cream, fruit garnish

Mixed Berry Pavlova 8.75
chantilly cream, berry compote,
ripple ice cream

Sticky Toffee Pudding 8.25
butterscotch sauce, vanilla ice cream

Chocolate Fudge Cake 8.25
fudge pieces, white chocolate shards,
toffee drizzle, chantilly cream,
vanilla ice cream

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

- Battered Fillet of Haddock** 18.50
fries, garden peas, tartar sauce

Breast of Chicken with Haggis 17.50
seasonal vegetables, creamed potato,
peppercorn sauce

Sweet Potato & Roasted Vegetable Burger 15.95 **VE**
panko crumbed, red pepper mayonnaise, fries

Apple Crumble 8.25
warm custard, vanilla ice cream

Vanilla Crème Brulee 8.25
homemade shortbread, berry compote

Trio of Ice Cream 7.75
vanilla, chocolate, raspberry ripple,
honeycomb
Choice of sauce: toffee, chocolate, raspberry

Cheese Platter 9.75
mature cheddar, brie, blue stilton, biscuit
selection, grapes, fruit chutney, celery

Light Bites

Toasted Club Sandwich 11.50
chicken, bacon, lettuce, beef tomato, mayo,
tortilla chips, homemade slaw

Cajun Chicken Nachos 10.95
cheddar cheese, sour cream, jalapenos

Wholetail Scampi 11.50
scampi bites, tartare sauce, crispy capers

Posh Fish Finger Sandwich 10.50
battered fish goujons, tartare sauce,
toasted bloomer

Bloomer Sandwiches

all bloomer sandwiches served with coleslaw,
mixed salad, tortilla chips

Gammon, Tomato, Wholegrain Mustard 8.95

Tuna Mayonnaise, Red Onion 8.95

Egg, Chive Mayonnaise 8.95

Cajun Chicken Mayonnaise 8.95

Prawn Marie Rose 9.95

Mature Cheddar, Pickle 8.95

Paninis

all paninis served with coleslaw,
mixed salad, tortilla chips

Brie, Bacon, Chutney 11.50

Steak, Red Onion 11.50

Cajun Chicken Mayonnaise 11.50

Mozzarella, Sunblushed Tomatoes, Pesto 11.50

ADD SOUP 5.00 ADD CHIPS 3.50 to your light bite dish

Afternoon Tea

Enjoy a freshly prepared Afternoon Tea in a relaxing,
friendly atmosphere overlooking our beautiful gardens
at Hetland Hall Hotel.

Afternoon Tea for 1 24.95

Afternoon Tea for 2 35.95

Starters

Seasonal Melon 8.25 **VE**
berry compote, strawberry and lime syrup,
raspberry sorbet

Loaded Potato Skins 8.95 **VE**
salsa, cheddar

Avocado Toast 8.50 **VE**
pico de gallo

Cauliflower Pakora 8.50 **VE**
garlic mayonnaise dip, crisp salad

Mains

Mediterranean Vegetable Enchiladas 15.95 **VE**
sunblushed tomato and rocket salad

Teriyaki Mixed Vegetables Stirfry 15.95 **VE**
basmati rice, sesame seeds

Chickpea En-Croute 15.95 **VE**
ratatouille, basmati rice

Tomato & Sriracha Spiced Pasta 16.50 **VE**
cheddar glaze

Desserts

Sticky Toffee Pudding 8.25
toffee sauce, vanilla ice cream

Chocolate and Orange Torte 8.25
mango coulis, mango sorbet

Caramel Cheesecake 8.25
vanilla ice cream, fruit garnish

Trio of Coconut Ice Cream 7.75
raspberry sauce

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