

### White Wines

<b>Monterio Viura   Spain</b> £4.60 £6.00 £17.75 citrus and apple overtones. Floral, fruity and delicate	<b>Patriarche Viognier   France</b> £20.95 spicy white with apricot notes
<b>Moondarra Chardonnay   Australia</b> £4.75 £6.10 £18.50 Delicious flavours of peaches and pineapple	<b>La Soraia Gavi, DOCG   Italy</b> £24.95 floral aromas, intense white and citrus fruit flavours
<b>Trulli Pinot Grigio   Italy</b> £5.00 £6.60 £18.95 Full of fruit with flavours of grapefruit and lemons	<b>Anapai River Sauv Blanc   Marlborough</b> £22.95 citrusy wine, packed with tropical fruit flavours
<b>Don Segundo, Sauv Blanc, Chile</b> £4.75 £6.10 £18.50 Aromas of citrus fruit combined with grassy notes	<b>Abadia Milagro Rioja Blanco   Spain</b> £24.95 Scent of white flowers and fresh tropical fruits
<b>Culemborg Chenin Blanc, South Africa</b> £18.50 Delectable sun ripened tropical fruits on the nose.	<b>Baron de Badassiere Picpoul De Pinet</b> £24.95 fresh fruit aromas of citrus and some floral notes
<b>Highfield Estate Riesling   New Zealand</b> £25.95 apricot and peach aromas, luscious finish	

### Red Wines

<b>Monterio Tempranillo   Spain</b> £4.60 £6.00 £17.75 vanilla from the oak and freshness of the grape	<b>Melini Chianti del Masso, Italy</b> £23.50 Ripe fruit and floral hints
<b>Don Segundo Laderas, Merlot, Chile</b> £5.00 £6.60 £18.95 bursting with ripe brambly fruit	<b>Culemborg Pinotage   South Africa</b> £20.95 Delicious red fruit notes, hints of spice
<b>Los Tilos Cabernet Sauvignon, Chile</b> £5.45 £7.10 £20.95 Dark fruit aromas with a hint of pepper	<b>Moondarra Shiraz   Australia</b> £19.95 Big and bold, blackberries and a hint of oak
<b>Zarapito Malbec   Argentina</b> £5.45 £7.10 £20.95 cherries and red fruits	<b>Beaujolais Village AOC Burgundy, France</b> £25.95 soft fruit on the palate and gentle tannins on the finish
<b>Abadia Milagro Rioja Tempranillo, Spain</b> £20.95 Delicious fruit aromas, mellow with dark fruits	<b>Caliterra Reserva Carmenere   Chile</b> £23.95 subtle spicy notes of cinnamon and black pepper
<b>Pinot Noir Patriarche   France</b> £21.95 Flavours of cherries and raspberries	

### Rose Wines

<b>Monterio Tempranillo Rosado   Spain</b> £4.60 £6.00 £17.75 hint of sweetness with a touch of peach	<b>Hunters Cove White Zinfandel   USA</b> £5.00 £6.60 £18.95 fruity, medium bodied and refreshing wine
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### Champagne and Sparkling Wine

<b>Lanson White Label Sec NV Champagne</b> £47.50 fresh and zesty, and works well with natural fruits	<b>Maschio dei Cavalieri Prosecco Spumante, Italy</b> £27.50 pronounced candied fruit with sweet flowers
<b>Lanson Rose Label Brut Rosé NV Champagne</b> £47.50 aromas of roses, fresh red berries	<b>Maschio Dei Cavalieri Rosa Spumante, Italy</b> £28.50 floral bouquet of rose and violet red summer fruits
<b>Reynier Brut Champagne</b> £42.00 red berries and orange and an elegant palate	<b>Maschio Dei Cavalieri Frizzante  Italy</b> £21.00 Fruity bouquet with a peach predominance



## A La Carte

### (DS) = Daily Special Offer

Monday – Thursday 12pm – 5pm	Friday - Saturday 12pm – 5pm	Sunday 12pm – 9pm
<b>2 Course from £12.50</b> <b>3 Course from £15.50</b>	<b>2 Course from £13.50</b> <b>3 Course from £16.50</b>	<b>2 Course from £16.50</b> <b>3 Course from £19.50</b>

### Starters

<b>Lochside Platter for 2</b> £13.95 chicken tempura, breaded brie wedges, chicken liver pate, black pudding truffles, red onion marmalade, whisky crème fraiche, sweet chilli dip, garlic ciabatta bread	<b>Seafood Platter for 2</b> £14.95 king prawn tempura, prawn marie rose, sliced smoked salmon, calamari rings, lemon and caper mayonnaise, toasted ciabatta bread
<b>Soup of the Day (DS)</b> £4.50 crusty roll	<b>Pan Seared Scallops</b> £6.95 pancetta crisps, rocket salad, lobster oil
<b>Rad Tower of Haggis and Black Pudding</b> £5.95 crispy leeks, peppercorn sauce	<b>Traditional Prawn Cocktail</b> £5.95 marie rose sauce, tortilla wafers
<b>V Feta Cheese, Watermelon and Fig Salad</b> £5.95 pomegranate seeds, balsamic glaze	<b>Salt and Chilli Chicken (DS)</b> £5.75 garlic and lime mayonnaise
<b>Pan Seared King Prawns</b> £6.50 chorizo, sun blushed tomatoes, harissa dressing	<b>Chicken Liver Parfait (DS)</b> £5.50 red onion marmalade, garlic ciabatta bread
<b>Chinese Glazed Pork Nachos</b> £5.50 mint salsa	<b>V Creamy Garlic Mushrooms (DS)</b> £5.50 mini toasted croissant
<b>King Prawn   Chicken   V Vegetable Tempura</b> £7.95   £6.95   £5.95 teriyaki dip, sweet chilli sauce	<b>V Panko Crumbed Goats Cheese (DS)</b> £5.50 waldorf salad, beetroot glaze

## Mains

<b>Medallions of Beef Fillet</b> tower of haggis, neeps and tatties, pepper cream	<b>£21.95</b>	<b>Warm Chicken Satay and Pineapple Skewer</b> toasted cashew nuts, salad leaves, curried mayo	<b>£10.95</b>
<b>Chicken, Leek and Pancetta Crepe (DS)</b> mixed leaves, fries	<b>£10.95</b>	<b>Grilled Pork Chop</b> apple crisps, cider jus, sweet potato fries	<b>£12.95</b>
<b>Baked Salmon filled with Banana</b> wrapped in pancetta, mild curry essence, coriander rice	<b>£13.95</b>	<b>Monkfish and Tiger Prawn Skewer</b> lime and coconut sauce, lemongrass scented cous cous	<b>£14.95</b>
<b>Slow Braised Beef</b> black pudding, shallots, pepper gravy, sautéed potatoes, root vegetables	<b>£11.95</b>	<b>Pan Fried Breast of Duck</b> orange marmalade and dark chocolate jus, fondant potato, crisp greens	<b>£14.95</b>
<b>Oriental Glazed Fire Cracker Chicken</b> coriander rice, lime crème fraiche, spicy prawn crackers	<b>£12.95</b>	<b>Chargrilled Breast of Chicken (DS)</b> sun blushed tomato and pesto cream, sautéed potatoes, market vegetables	<b>£11.50</b>
<b>Grilled Seabass Fillet</b> basil and pancetta prawn cream, mashed potato, crisp greens	<b>£13.95</b>	<b>Chilli Seafood Pappardelle</b> mussels, king prawns, salmon, mozzarella glaze, garlic ciabatta bread	<b>£14.95</b>
<b>Braised Lamb Gigot</b> mint jus, creamed potatoes, root vegetables	<b>£13.95</b>	<b>Battered Haddock Fillet (DS)</b> chipped potatoes, mushy peas	<b>£11.50</b>
<b>Steak and Sausage Pie</b> puff pastry, creamed potato, chips, market vegetables	<b>£11.95</b>	<b>Rack of Lamb</b> herb crust, raspberry jus, minted mash potatoes, crisp greens	<b>£16.95</b>
<b>V Tagliatelle Carbonara (DS)</b> parmesan cheese, garlic ciabatta bread <b>add chicken £2</b> <b>add ham £1.50</b> <b>add king prawn £3</b>	<b>£9.95</b>	<b>V Oyster and Soy Vegetable Stir Fry</b> egg noodles, cashew nuts <b>add chicken £2</b> <b>add king prawn £3</b>	<b>£9.95</b>

## Side Orders

<b>Sauté Crisp Green Vegetables</b>	<b>£2.50</b>	<b>Onion Rings</b>	<b>£1.95</b>
<b>Honey Roast Root Vegetables</b>	<b>£2.50</b>	<b>Sweet Potato Fries</b>	<b>£2.25</b>
<b>Garlic Ciabatta Bread</b>	<b>£1.95</b>	<b>Skinny Fries</b>	<b>£1.95</b>
<b>Garlic Ciabatta Bread with Cheese</b>	<b>£2.25</b>	<b>Garlic Fries</b>	<b>£2.25</b>
<b>Garlic Dressed Caesar Stvle Salad</b>	<b>£2.25</b>	<b>French Fries</b>	<b>£1.95</b>

## From The Grill - All weights are approximate prior to cooking

All grills served with grilled tomato,  
mushrooms, fries, onion rings

<b>Butterfly Breast of Chicken</b>	<b>£10.95</b>	<b>Sauces £1.95</b>
<b>8oz Sirloin Steak</b>	<b>£19.95</b>	whisky cream   pepper cream
<b>10oz Ribeye Steak</b>	<b>£21.50</b>	garlic cream sauce   mushroom sauce
<b>8oz Fillet Steak</b>	<b>£22.95</b>	red wine jus
<b>Add to your grill</b>		<b>Butters £1.50</b>
<b>King Prawns cooked in Garlic Butter</b>	<b>£4.95</b>	garlic and herb   chilli and cajun
<b>Slice of Haggis   Slice of Black Pudding</b>	<b>£1.50</b>	

## Burgers

All burgers served with fries, toasted brioche bun

<b>RAD Steak Burger (DS)</b>	<b>£10.95</b>	<b>Highlander Burger</b>	<b>£11.95</b>
6oz burger, applewood smoked cheddar, bacon		6oz burger, haggis, peppercorn sauce	
		<b>Cajun Chicken Burger</b>	<b>£11.50</b>
		curry mayo	

## Desserts

<b>Chef Cheesecake of the Day (DS)</b> chantilly cream	<b>£5.50</b>	<b>Sticky Toffee Pudding</b> butterscotch sauce, vanilla ice cream	<b>£5.95</b>
<b>Toffee Banana Waffle (DS)</b> vanilla ice cream, butterscotch sauce	<b>£5.75</b>	<b>Salted Caramel Tart (DS)</b> vanilla ice cream	<b>£5.75</b>
<b>Luxury Chocolate Fudge Cake</b> fudge pieces, maltesers, vanilla ice cream	<b>£5.75</b>	<b>Pear delle Helen Pavlova (DS)</b> milk chocolate sauce	<b>£5.75</b>
<b>Apple Crumble Sundae</b> cinnamon ice cream, crème anglaise	<b>£5.95</b>	<b>Vanilla Crème Brulee</b> shortbread biscuits, strawberry compote	<b>£5.75</b>
<b>Cheese Platter</b> cheddar, brie, stilton, biscuits, grapes, pineapple and pepper chutney	<b>£6.50</b>	<b>Trio of Ice Cream (DS)</b> vanilla, toffee fudge, raspberry ripple, cinnamon choice of sauces: toffee, chocolate, raspberry	<b>£4.95</b>

Add scoop of Ice Cream to your Dessert for £1.00

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink