

WHITE WINE	175ml	250ml	Bottle
MONTERIO VIURA SPAIN <i>Citrus and apple overtones. Floral, fruity and delicate.</i>	4.80	6.35	18.75
MOONDARRA CHARDONNAY AUSTRALIA <i>Delicious flavours of peaches and pineapple.</i>	4.95	6.50	19.50
TRULLI PINOT GRIGIO ITALY <i>Full of fruit with flavours of grapefruit and lemons.</i>	5.10	6.70	19.95
DON SEGUNDO, SAUV BLANC CHILE <i>Aromas of citrus fruit combined with grassy notes.</i>	4.95	6.50	19.50
CULEMBORG CHENIN BLANC SOUTH AFRICA <i>Delectable sun ripened tropical fruits on the nose.</i>			19.50
HIGHFIELD ESTATE RIESLING NEW ZEALAND <i>Apricot and peach aromas, luscious finish.</i>			26.95
PATRIARCHE VIOGNIER FRANCE <i>Spicy white with apricot notes.</i>			21.95
LA SORAIA GAVI DOCG ITALY <i>Floral aromas, intense white and citrus fruit flavours.</i>			25.95
ANAPAI RIVER SAUV BLANC MARLBOROUGH <i>Citrusy wine, packed with tropical fruit flavours.</i>			23.95
BARON DE BADASSIERE PICPOUL DE PINET <i>Fresh fruit aromas of citrus and some floral notes.</i>			25.95

RED WINE

MONTERIO TEMPRANILLO SPAIN <i>Vanilla from the oak and freshness of the grape.</i>	4.80	6.35	18.75
DON SEGUNDO LADERAS, MERLOT CHILE <i>Bursting with ripe brambly fruit.</i>	5.10	6.70	19.95
LOS TILOS CABERNET SAUVIGNON CHILE <i>Dark fruit aromas with a hint of pepper.</i>	5.70	7.40	21.95
ZARAPITO MALBEC ARGENTINA <i>Cherries and red fruits.</i>	5.70	7.40	21.95
ABADIA MILAGRO RIOJA TEMPRANILLO SPAIN <i>Delicious fruit aromas, mellow with dark fruits.</i>			21.95
PINOT NOIR PATRIARCHE FRANCE <i>Flavours of cherries and raspberries.</i>			22.95
MELINI CHIANTI DEL MASSO ITALY <i>Ripe fruit and floral hints.</i>			24.50
CULEMBORG PINOTAGE SOUTH AFRICA <i>Delicious red fruit notes underpinned with hints of spice and rounded tannins.</i>			21.95
MOONDARRA SHIRAZ AUSTRALIA <i>Big and bold, blackberries and a hint of oak.</i>			20.95
BEAUJOLAIS VILLAGE AOC BURGUNDY, FRANCE <i>Soft fruit on the palate and gentle tannins on the finish.</i>			26.95

ROSÉ WINE

MONTERIO TEMPRANILLO ROSADO SPAIN <i>Hint of sweetness with a touch of peach.</i>	4.80	6.35	18.75
HUNTERS COVE WHITE ZINFANDEL USA <i>Fruity, medium bodied and refreshing wine.</i>	5.10	6.70	19.95



DAILY SPECIALS

- MONDAY - THURSDAY | 12 - 5PM**

2

Courses from £12.50

3

Courses from £15.50
- FRIDAY - SATURDAY | 12 - 5PM**

2

Courses from £14.50

3

Courses from £17.50
- SUNDAY | 12 - 9PM**

2

Courses from £16.50

3

Courses from £19.50



LOOK OUT FOR THE SYMBOL
This symbol indicates that the meal included in the daily special offers during the selected times

STARTERS

- SOUP OF THE DAY | £4.75

crusty roll
- RAD TOWER OF HAGGIS
AND BLACK PUDDING | £6.50

crispy leeks, peppercorn sauce
- MELTED BRIE POT | £6.50

orchard apple chutney,
crispy ciabatta bread sticks
- KING PRAWN AND CURED
SMOKED SALMON LINGUINE | £7.95

lemon and lime velouté, fresh garden chives
- CHORIZO AND CHERRY
TOMATO BRUSCHETTA | £6.75

red onion, piri piri dressing, rocket,
parmesan and balsamic salad
- CLASSIC CAESAR SALAD | £5.95

baby gem lettuce, parmesan,
ciabatta croutons, garlic dressing
- ADD CHICKEN AND BACON STRIPS | £1.50

ADD SMOKED SALMON | £2.00
- SALT AND PEPPER
CRISPY SQUID RINGS | £6.50

sliced red chillies, spring onions, saffron aioli
- MELON, MANDARIN
AND PINEAPPLE COUPE | £5.95

exotic fruit sorbet, passionfruit syrup,
coconut shards
- SMOKED HADDOCK AND
CUBED POTATO CHOWDER | £6.75

sliced leeks, herb cream, sour dough bread
- TRADITIONAL PRAWN COCKTAIL | £6.50

marie rose sauce, buttered brown bread
- CRISPY CHICKEN TEMPURA | £6.95

teriyaki dip, sweet chilli sauce
- MAIN COURSE WITH FRIES | £11.95
- CHICKEN LIVER PATE | £6.25

red onion marmalade, garlic ciabatta bread



VEGAN, VEGETARIAN OR GLUTEN FREE?
Please ask your server for the menu to suit your dietary requirements.

CHEF SPECIALITIES

Our chefs love to bring new flavours from around the world using best quality ingredients and recipes.



6OZ SCOTTISH SIRLOIN STEAK | £18.95
haggis, peppercorn sauce, fries, onion rings

BREADED PORK ESCALOPE’S | £12.50
steamed rice, tangy sweet and sour sauce, prawn crackers

GRILLED FILLET OF SALMON | £12.95
caper, prawn and lime butter, pearl cous cous, crispy fried baby spinach

ORIENTAL VEGETABLE
STIR-FRY | £10.50 
roasted cashew nuts, soft egg noodles

ADD CHICKEN | £3.00
ADD BEEF STRIPS | £5.00

BUTTON MUSHROOMS
STROGANOFF | £10.50  
smoked paprika, sour cream, basmati rice, garlic ciabatta bread



ADD CHICKEN | £3.00
ADD BEEF STRIPS | £5.00

BUTTERFLY BREAST
OF CHICKEN | £12.95
bacon strips, smoky BBQ ketchup, applewood cheddar, sweet potato fries, coleslaw

PAN FRIED BREAST OF DUCK | £17.50
buttered cabbage, dauphinoise potatoes, caramelised red onion jus

½ LOBSTER AND TIGER
PRAWN THERMIDOR | £20.95
arran cheddar glaze, garlic and herb wedges, sour dough bread

CAJUN SPICED CHICKEN BREAST | £11.50
coriander basmati rice, coconut curry cream, peshwari naan

SUN BLUSHED TOMATO
AND SPINACH LINGUINE | £10.50  
sliced peppers, onions, tomato and basil sauce, garlic ciabatta bread

ADD CHICKEN | £3.00



LOCALLY SOURCED, GOOD FOOD.


Our menus combine traditional and modern dishes
and include fusion specialities each prepared with
love from our enthusiastic kitchen team.

SIDES


MIXED SEASONAL SALAD | £1.95
CAJUN FRIES | £2.25
FRENCH FRIES | £1.95
COLESLAW | £1.95
BUTTERED VEGETABLES | £1.95

ONION RINGS | £1.95
GARLIC CIABATTA BREAD | £1.95
GARLIC CIABATTA BREAD WITH CHEESE | £2.25
SWEET POTATO FRIES | £2.50

DESSERTS

CHEF’S CHEESECAKE OF THE DAY | £6.50 
summer fruit garnish, vanilla ice cream

LUXURY CHOCOLATE FUDGE CAKE | £5.95 
fudge pieces, white chocolate shards, vanilla ice cream

PROFITEROLES FILLED WITH NUTELLA | £6.50 
white chocolate sauce, hazelnut crumb, chantilly cream

SALTED CARAMEL AND BANANA TART | £6.25
chantilly cream, belgian chocolate sauce, tablet ice cream

LEMON MERINGUE PIE | £5.95
raspberry ripple ice cream, berry compote

STICKY TOFFEE PUDDING | £5.95 
butterscotch sauce, vanilla ice cream

SCOTTISH SUNDAE | £6.75
crumbed tablet and shortbread, sliced strawberries, ripple ice cream, whipped cream, red fruit coulis

CHEESEBOARD | £6.95
Smoked Applewood, brie, blue cheese, cheddar, biscuit selection, grapes, apple chutney

STRAWBERRY AND VANILLA
CREAM PAVLOVA | £6.50
ripple ice cream, summer berry coulis

TRIO OF ICE CREAM | £5.50
vanilla, chocolate, raspberry ripple, tablet choice of sauces: toffee, chocolate, raspberry

RAD CLASSIC’S

BATTERED FILLET OF HADDOCK | £10.95
fries, garden peas, salad, tartar sauce

BREAST OF CHICKEN WITH HAGGIS | £12.95
peppercorn sauce, potatoes, root vegetables

CLASSIC STEAK PIE | £11.50 
puff pastry, market vegetables, creamed potatoes

OVEN BAKED TRADITIONAL LASAGNE | £11.50
garlic bread, salad, fries

BURGERS

Served with fries, toasted brioche bun, coleslaw

RAD STEAK BURGER | £10.95 
6oz burger, applewood smoked cheddar, bacon, salsa

HIGHLAND BURGER | £11.95
6oz burger, haggis, cheddar cheese, peppercorn sauce

CHILLI BEEF BURGER | £11.95
6oz burger, chilli beef mince, mozzarella cheese, jalapenos, sour cream

CHICKEN CAESAR BURGER | £11.95
chicken breast, gem lettuce, parmesan curls, garlic dressing

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