



Starters

- Chef’s Homemade Soup of the Day** *£5.50*

crusty roll
- Cajun Chicken Nachos** *£8.25*

topped with salsa, guacamole, crème fraîche
- Panko Crumb Brie Wedges** *£8.25*

crisp salad, cranberry preserve
- King Prawns in a Garlic and Herb Butter** *£11.95*

toasted ciabatta, charred lime
- Creamy Garlic Mushrooms** *£8.25* V

spring onions, mature cheddar, toasted garlic bread
- RAD Tower of Haggis & Black Pudding** *£8.25*

peppercorn cream, root vegetable crisps

- Classic Prawn and Smoked Salmon Cocktail** *£9.95*

marie rose sauce, lemon wedge, toasted ciabatta, smoked paprika
- Bang Bang King Prawns** *£9.95*

**or Cauliflower** *£7.95* V VE

panko crumb, sweet chilli and siracha sauce, sesame seeds
- Chicken Liver and Brandy Parfait** *£7.95*

toasted ciabatta, red onion chutney
- Crispy Tempura Chicken** *£8.75*

**Mixed Vegetable** *£7.75* V VE

sliced chillies, spring onions, sweet chilli sauce, garlic mayonnaise

**Main Course Crispy Tempura With Fries**  
**Chicken** *£15.95* **Mixed Vegetable** *£15.50* V VE

Mains

- Slow Braised Ribeye of Beef** *£17.95*

creamed mash, roast potatoes, root vegetables, red wine jus, Yorkshire pudding
- Salmon En-Croute** *£17.95*

filled with spinach and garlic cream cheese, creamed potatoes, tender stem broccoli, garlic cream
- Cajun Spiced Chicken Breast** *£15.95*

fragrant basmati rice, coconut and mango curry cream, spiced red onion relish, garlic and coriander naan bread
- Mushroom & Spinach Stroganoff** *£14.95* V

fragrant rice, smoked paprika, sour cream, toasted ciabatta

**ADD CHICKEN £2**

- Pork Fillet with Black Pudding and Red Onion Chutney** *£18.50*

wrapped in parma ham, red wine jus, roast and creamed potatoes, seasonal vegetables
- Butterfly Breast of Chicken** *£16.95*

sunblushed tomatoes, buffalo mozzarella, green pesto cream, fries, coleslaw
- Mixed Seafood Crepe** *£17.95*

salmon, smoked haddock, prawns, white wine and dill cream, mature cheddar glaze, fries, crisp salad
- Vegetable Fajita Penne Pasta** *£15.50* V

cajun spiced tomato sauce, shredded peppers and onions, mature cheddar glaze, sour cream, garlic bread. **ADD CHICKEN £2.00**

RAD Classics

- Classic Steak Pie** *£16.50*

puff pastry, seasonal vegetables, creamed potatoes
- Battered Fillet of Haddock** *£16.50*

fries, garden peas, tartar sauce
- Three Cheese Macaroni** *£15.50* V

fries, toasted garlic bread

Grill

Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection.

**6oz Sirloin Steak** *£22.50*

**8oz Ribeye Steak** *£30.95*

**8oz Fillet Steak** *£32.95*

**Butterfly Breast of Chicken** *£15.95*

All options from the grill are served with half grilled tomato, flat-cap mushroom stuffed with parmasean and mixed herbs, fries.

**ADD SAUCE £3.50**  
peppercorn / red wine gravy / garlic butter

Burgers

**RAD Double Burger** *£17.50*  
two 6oz burgers, applewood smoked cheddar, bacon, salsa, lettuce, beef tomato, brioche bun, homemade slaw, onion ring, fries

**Highland Burger** *£15.50*  
6oz burger, haggis, peppercorn sauce, lettuce, beef tomato, brioche bun, homemade slaw, fries

**Southern Fried Chicken Burger** *£15.50*  
chicken breast, bacon, BBQ sauce, smoked cheddar, lettuce, beef tomato, brioche bun, homemade slaw, fries

**Moving Mountain Burger** *£15.50* VE  
plant based burger, salsa, cheddar cheese, fries, toasted bun

On The Side

- Garlic Bread** — **£4.25**
- Crispy Onion Rings** — **£4.25**
- Fries** — **£4.25**
- Cajun Fries** — **£4.50**
- Parmasean and Truffle Fries** — **£4.50**
- Buttered Seasonal Vegetables** — **£4.25**
- Tender Stem Broccoli** — **£4.50**
- Creamed Mash Potato** — **£4.25**
- House Dressed Side Salad** — **£5.25**

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.

V — Vegetarian VE — Vegan

Desserts

**Chef’s Cheesecake Of The Day** *£7.95*  
whipped cream, fruit garnish

**Sticky Toffee Pudding** *£7.95*  
butterscotch sauce, vanilla ice cream

**Toffee Apple Crumble** *£7.95*  
vanilla ice cream, sauce anglais

**Luxury Chocolate Fudge Cake** *£7.95*  
caramel sauce, white chocolate shavings, fudge pieces, honeycomb ice cream

**Mango, Pineapple & Passionfruit Eton Mess** *£7.95*  
toasted coconut shards, mango ice cream

**Cookies and Cream Pannacotta** *£7.95*  
chocolate sauce, oreo cookie crumb

**Scottish Sundae** *£7.95*  
tablet and shortbread, sliced strawberries, ripple ice cream, whipped cream, red fruit coulis

**Trio of Ice Cream** *£7.25*  
vanilla, honeycomb, raspberry ripple, tablet, mango choice of sauces: toffee, chocolate, raspberry