

HOT DRINKS

English Breakfast Tea	£2.90
Earl Grey Tea	£3.00
Peppermint Tea	£3.00
Green Tea	£3.00
Cranberry & Raspberry Tea	£3.00
Lemon & Ginger Tea	£3.00
Camomile Tea	£3.00
Decaffeinated Tea	£2.90

Americano	£2.90
Latte	£3.20
Cappuccino	£3.20
Espresso	£2.70
Flat White Coffee	£3.70

Hot Chocolate	£3.35
Deluxe Hot Chocolate	£3.85
Terry's Chocolate Orange Hot Chocolate	£3.85
After Eight Hot Chocolate	£3.85

LIQUOR COFFEES

Irish	£7.10
Royale	£7.10
Gaelic	£7.10
Calypso	£7.10
Baileys	£7.10

ICED LATTES

Caramel Iced Latte	£3.30
Vanilla Iced Latte	£3.30
Gingerbread Iced Latte	£3.30

FRAPPE

White Chocolate and Strawberry	£3.95
Salted Caramel	£3.95

SOFT DRINKS | BOTTLES

Coke	£2.85
Diet Coke	£2.85
Coke Zero	£2.85
Fanta	£2.85
Irn Bru	£2.85
Diet Irn Bru	£2.85
Sprite	£2.85

Red Bull	£3.20
J20 Passionfruit & Orange · Apple & Raspberry	£3.00
Orange · Blackcurrant Fruitshoot	£1.80
Appletiser	£3.00
Sparkling · Still Water 330ml	£2.55
1l Sparking · 1l Still Water	£4.10

DRAUGHT

	Pint	Half Pint
Coke	£3.80	£1.90
Diet Coke	£3.80	£1.90
Lemonade	£3.80	£1.90
Soda	£2.00	£1.00



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

Starters

- Chef's Soup of the Day** £5.50
crusty bread roll
- Maple Whipped Feta Cheese** £7.50 **VE**
beetroot textures, pear puree, ciabatta crisps, pickled walnuts
- Pork and Chorizo Arancini Bon Bons** £7.75
spicy sriracha ketchup, crispy rocket leaves
- Hot & Spicy glazed Chicken Wings** £7.95
blue cheese dressing
- Hetland St Jacques** £13.95
king scallops and tiger prawns cooked in a white wine and herb cream, Lockerbie cheddar mash, herb glaze
- Haggis and Black Pudding Tower** £7.50
peppercorn cream, crispy leeks

- Duo of Melon** £6.95 **V VE**
berry compote, strawberry and lime syrup, refreshing raspberry sorbet
- Posh Mushrooms on Toast** £7.25 **V VE**
wild mushrooms infused with garlic and basil, toasted ciabatta bread
- Chicken Liver Pate** £7.50
red onion marmalade, garlic ciabatta
- Prawn and Smoked Salmon Cocktail** £8.50
marie rose sauce, lemon twist, sour, smoked paprika
- Crispy Tempura**
Chicken £8.25 **Vegetable** £7.50 **V VE**
sweet chilli dip, wasabi mayonnaise
- Main Course Crispy Tempura With Fries**
Chicken £14.95 **Vegetable** £13.50 **V VE**

Mains

- Slow Cooked Gigot of Lamb** £15.95
arran mustard mash, roast root vegetables, mint and redcurrant jus
- Chicken & Thai Red Coconut Curry** £15.50
chilli and lime basmati rice, spiced onion fritter
(vegetarian option available £13.50)
- Solway Coast Fish Pie** £16.50
smoked salmon, haddock and prawns, white wine and chive cream, mature cheddar mash, garlic ciabatta
- Chorizo & Roasted Red Pepper Papperdelle Pasta** £15.50
tomato and chilli cream, garlic ciabatta bread
(vegetarian option available £13.50)

- Sticky Korean Beef** £16.95
rice noodles, asian vegetables, prawn crackers
- Chargrilled Breast of Chicken topped with Brie & Cranberry** £15.95
garlic and spring onion cream, chefs potatoes and vegetables
- Pan Seared Sea Bream** £17.50
sauté new potatoes, wilted greens, caper butter
- Caesar Salad**
kos lettuce, garlic croutons, homemade Caesar dressing, parmesan shavings
Chargrilled Chicken £12.95
Garlic Tiger Prawns £14.95
Grilled Tofu £10.95 **V**

RAD Classics

- Classic Steak Pie** £14.50
seasonal vegetables, creamed potato
- Oven Baked Traditional Lasagne** £14.50
garlic bread, mixed leaf salad

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 grilled mushrooms, tomato, fries
- 8oz Chargrilled Sirloin Steak** £26.95
8oz Chargrilled Fillet Steak £29.95
Chargrilled Butterfly Breast of Chicken £14.95

ADD SAUCE £2.95 peppercorn, red wine jus, garlic butter, garlic and spring onion cream

Burgers

- RAD Steak Burger** £14.50
6oz burger, applewood smoked cheddar, bacon salsa, fries, homemade slaw
- Southern Fried Buttermilk Chicken Burger** £14.50
BBQ sauce, mozzarella cheese, fries, homemade slaw
- Moving Mountain Burger** £13.50 **VE**
salsa, vegan cheddar, fries

Desserts

- Chefs Cheesecake of the Day** £6.95
chantilly cream
- Sticky Toffee Pudding** £6.95
butterscotch sauce, vanilla ice cream
- Luxury Chocolate Fudge Cake** £6.95
vanilla ice cream, caramel sauce
- Berry Sundae** £7.50
shortbread and fudge crumb, berry compote, honeycomb ice cream, chantilly cream
- Toffee Biscoff Pavlova** £6.95
biscoff biscuit, chantilly cream, condensed caramel, chocolate and toffee sauce
- Rhubarb Crumble** £6.95
vanilla custard, clotted cream ice cream
- Salted Caramel & Belgian Chocolate Ganache** £6.95
buttered shortbread
- Trio of Ice Cream** £6.95
vanilla, chocolate, raspberry ripple, honeycomb, clotted cream ice cream.
choice of sauces: toffee, chocolate, raspberry
- Cheese Platter** £8.50
mature cheddar, brie, blue murdoch, biscuit selection, grapes, fruit chutney

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V — VEGETARIAN **VE** — VEGAN

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.