

Starters

- Chef's Soup of the Day** £5.75
crusty bread roll

Honey Balsamic Glazed Goats Cheese Salad £8.25 **V**
pickled walnuts

Chicken and Bacon Caesar Salad £8.25
gem lettuce, crispy croutons, parmesan shavings, creamy dressing

Pan Fried King Prawns £9.95
garlic and lemon aioli, crispy savoy cabbage

Beetroot Hummus £8.25 **VE**
salad leaves, vegetable crisps, toasted tortilla wafers
- Haggis & Black Pudding Tower** £8.50
peppercorn cream, crispy leeks

Chicken Liver Pate £8.25
spiced fruit chutney, garlic ciabatta

Prawn, Crayfish & Smoked Salmon Cocktail £9.50
marie rose sauce, lemon wedge, smoked paprika, buttered brown bread

Grilled Halloumi £8.25 **V**
crispy leaves, lemon dressing

Crispy Tempura Chicken £8.75
Crispy Tempura Tenderstem Broccoli £8.50 **VE**
garlic mayo, sweet chilli sauce
as main course with fries £16.95 - £16.50 **VE**

Mains

- Braised Ribeye Steak** £18.95
black pudding, peppercorn sauce, creamed mash, root vegetables

Sizzling Chicken Fajitas £16.95
peppers, onions, sour cream, salsa, cheddar cheese, tortilla wraps
(VEGETARIAN OPTION AVAILABLE £15.50) **V**

Solway Coast Fish Pie £17.95
smoked salmon, haddock and prawns, white wine and chive cream, cheddar mash, garlic bread

Sweet Potato, Chickpea, Coconut and Spinach Curry £15.95 **VE**
steamed rice, crispy rice noodles
- Spicy Lamb Tagine** £19.95
pearl cous cous, naan bread

Chicken, Bacon and Leek Crepe £16.95
dijon mustard cream, salad leaves, potato wedges

Teriyaki Fillet of Salmon £18.95
steamed rice, tenderstem broccoli, chilli peanuts, chilli oil

Duo of Pork £20.95
pressed pork belly, pork fillet, black pudding croquette, mash potato, root vegetables, wholegrain mustard sauce

Sides

- Garlic Bread — £4.25

Crispy Onion Rings — £4.25

Creamed Mash Potato — £4.25

Fries — £4.25
- Chilli Fries, Cajun Fries — £4.50

Root Vegetables — £4.25

Steamed Greens — £4.25

Should you have concerns about a food allergy or intolerance, please speak to a member of 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

RAD Classics

- Classic Steak Pie** £16.50
seasonal vegetables, creamed potato

Oven Baked Traditional Lasagne £15.95
garlic bread, mixed leaf salad

Battered Fillet of Haddock £17.95
fries, garden peas, tartar sauce

Breast of Chicken with Haggis £17.95
seasonal vegetables, creamed potato, peppercorn sauce
- Sweet Potato & Roasted Vegetable Burger** £14.95 **V**
panko crumbed, caramelised onion chutney, fries, homemade slaw
- RAD Steak Burger** £16.50
6oz burger, applewood smoked cheddar, bacon salsa, fries, homemade slaw

Crispy Chicken Burger £15.95
hash brown, beef tomato, gem lettuce, homemade slaw, fries

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 grilled mushrooms, tomato, fries

8oz Chargrilled Sirloin Steak £30.95
8oz Chargrilled Fillet Steak £34.95
Chargrilled Butterfly Breast of Chicken £15.95

ADD SAUCE £3.50 peppercorn, red wine jus, garlic butter, blue cheese

Desserts

- Chef's Cheesecake of the Day** £7.95
chantilly cream

Sticky Toffee Pudding £7.95
butterscotch sauce, vanilla ice cream

Luxury Chocolate Fudge Cake £7.95
toffee drizzle, white chocolate shards, fudge pieces, honeycomb ice cream

Scottish Sundae £8.25
crumbed tablet and shortbread, sliced strawberries, raspberry ripple ice cream, whipped cream, fruit coulis

Apple and Mixed Berry Crumble £7.95
vanilla custard, vanilla ice cream
- Biscoff Pavlova** £8.25
biscoff crumb, chocolate sauce, chantilly cream

Classic Tiramisu £7.95
mascarpone cream, coffee sponge fingers, chocolate dust

Trio of Ice Cream £7.50
vanilla, chocolate, raspberry ripple, honeycomb, clotted cream ice cream
Choice of sauce: toffee, chocolate, raspberry

Cheese Platter £9.50
mature cheddar, brie, blue stilton, biscuit selection, grapes, fruit chutney, celery