

# Festive Fayre Menu

2 Course  $\mathfrak{L}14.95 \cdot 3$  Course  $\mathfrak{L}18.95$  Mon-Thurs 12-6pm

#### **Starters**

Chefs Soup of The Day —  $\pounds 4.95$  crusty roll

Grilled Brie and Cranberry Bruschetta — £6.50 cracked black pepper, dressed crisp leaves

Duo of Melon — £6.25 mango sorbet, passionfruit coulis, coconut shavings

Turkey and Spicy Salsa Nachos —  $\pounds 6.50$  mozzarella glaze

Chicken Liver Pate — £6.50 toasted garlic ciabatta bread, red onion marmalade

## Mains

Traditional Roast Turkey —  $\mathfrak{L}13.95$  cranberry stuffing, pig in blanket, rich gravy, roast and creamed potatoes, baby vegetables

Braised Ribeye Steak — £14.95 (festive fayre £2.00 supplement) black pudding, crushed green peppercorn and brandy sauce, roast and creamed potatoes, baby vegetables

Breast of Chicken with
Brie and Cranberry — £13.95
spring onion and garlic cream, roast and creamed potatoes, baby vegetables

Fillet of Salmon —  $\mathfrak{L}13.95$  prawn, lemon and caper butter, roast and creamed potatoes, baby vegetables

Provencal Vegetable & Brie Tart —  $\mathfrak{L}11.50 \text{ V}$  pesto dressing, salad, parmesan fries

## **Desserts**

Sticky Toffee Pudding — £6.50 butterscotch sauce, vanilla ice cream

Chef's Cheesecake of The Day — £6.50 whipped cream

Milk Chocolate Torte —  $\pounds 6.25$  chantilly cream, winter fruit compote

Lemon Shortcake Pavlova — £6.50 chantilly cream, vanilla ice cream

Duo of Cheddar & Brie — £6.50 biscuits, grapes, chutney





## **Starters**

Prawn & Crayfish Cocktail — £6.95 marie rose sauce, lemon wedge, toasted brioche, smoked paprika

Haggis Fritters — £5.95 rocket, peppercorn sauce

Pan Seared King Scallops — £7.50 chorizo, piri piri butter, black pudding crumb

Crispy Chicken · Vegetable Tempura — £6.95 · £6.50 V, VE teriyaki dip, sweet chilli sauce Main Course With Fries £13.95 · £11.95

Chilli, Garlic & Red Pepper Hummus — £6.25 V, VE warm flatbread, balsamic glaze

## **Chef Specialities**

Honey Glazed Gammon —  $\mathfrak{L}13.50$  spiced peach jus, roast and creamed potatoes, baby vegetables

Strips of Beef Fillet Diane — £15.95 brandy, mustard and mushroom sauce, steamed basmati rice, garlic ciabatta bread

Teriyaki Vegetable Stir Fry —  $\mathfrak{L}11.50$  V, VE basmati rice, baby vegetables, toasted sesame seeds Add Chicken  $\mathfrak{L}2.50 \cdot \text{King Prawns } \mathfrak{L}3.00$ 

#### **RAD Classics**

Oven Baked Beef Lasagne —  $\mathfrak{L}11.95$  fries, garlic ciabatta bread

Traditional Steak Pie —  $\mathfrak{L}11.95$  slow braised beef shoulder, puff pastry, creamed potato, baby vegetables

Classic Fish & Chips —  $\mathfrak{L}11.95$  (Small)  $\mathfrak{L}7.95$  battered haddock, garden peas, fries, chunky tartar sauce

Chargrilled Breast of Chicken — £13.95 haggis, peppercorn sauce, cream mash, baby vegetables



Chargrilled 8oz Fillet Steak — £24.95 grilled tomato, mushrooms, fries Add Peppercorn Sauce Or Red Wine Jus £2.25

RAD Steak Burger — £11.95 6oz burger, applewood smoked cheddar, bacon, salsa, fries, toasted bun, coleslaw

Mozzarella, Onion & Soya Burger — £11.50 V cheddar cheese, fries, toasted bun, coleslaw

#### **Desserts**

Eves Pudding — £6.50 warm custard

Scottish Sundae — £6.75 crumbed tablet and shortbread, sliced strawberries, ripple ice cream, whipped cream, red fruit coulis

Trio of Ice Cream — £5.75 vanilla, chocolate, raspberry ripple, tablet choice of sauces: toffee, chocolate, raspberry

ADD SCOOP OF ICE CREAM TO ANY DESSERT £1.00

#### Sides

Garlic Ciabatta Bread —  $\pounds$ 1.95 Garlic Ciabatta Bread with Cheese —  $\pounds$ 2.50 Battered Onion Rings —  $\pounds$ 1.95 French Fries —  $\pounds$ 1.95 add cajun spice, chilli flakes or parmesan 50p

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

V - VEGETARIAN VE - VEGAN