

DINNER MENU

STARTERS

- CHEF'S SOUP OF THE DAY** *£5.75*
crusty bread

SUNBLUSHED TOMATO & BASIL BRUSCHETTA *£7.95* **V**
mozzarella cheese, olive oil, cracked black pepper, balsamic glaze

SPICED VEGETABLE FRITTER *£7.95* **V** **VE**
red pepper hummus

CHICKEN LIVER PARFAIT *£7.95*
red onion marmalade, mixed leaf salad, Arran oats

BANG BANG CHICKEN BITES *£8.25*
sweet and spicy chilli sauce

SEARED KING SCALLOPS *£13.50*
black pudding crumb, cauliflower puree, cucumber ribbons

PAN FRIED KING PRAWNS *£9.50*
chilli and pepper butter, garlic bread, tossed salad

HAGGIS & BLACK PUDDING TOWER *£7.95*
peppercorn sauce, crispy leeks

PRAWN & CRAYFISH COCKTAIL *£8.95*
marie rose sauce, crisp baby gem, smoked paprika, buttered bread

CRISPY TEMPURA CHICKEN *£8.25*
VEGETABLE *£7.75* **V** **VE**
chilli jam mayo

Main Course Crispy Tempura with fries, chilli jam mayo
CHICKEN *£15.95*
VEGETABLE *£15.50* **V** **VE**

MAINS

- BRAISED RIBEYE STEAK** *£17.95*
black pudding fritter, red wine jus, creamed potatoes, chunky roasted vegetables

MIXED SEAFOOD CREPE *£17.50*
smoked salmon, haddock and prawns, white wine and dill cream, mature cheddar glaze, fries, crisp salad

BRAISED LAMB SHANK *£17.95*
creamed potato, red wine jus, tenderstem broccoli

SPICED CHICKEN & CHORIZO KEBABS *£15.95*
cajun cream sauce, fries

FILLET OF BEEF DIANE *£17.95*
brandy, mustard and mushroom sauce, steamed basmati rice, garlic bread

CAJUN SPICED CHICKEN BREAST *£15.95*
coconut curry cream, basmati rice, coconut flakes, prawn crackers

FILLET OF SALMON *£17.50*
king prawns and saffron cream, creamed potatoes, chunky roasted vegetables

CHICK PEA EN CROUTE *£15.50* **V** **VE**
chilli spiced tomato sauce, basmati rice, wilted greens

BURGERS

- RAD STEAK BURGER** *£15.50*
6oz burger, baby gem, smoked applewood cheddar, bacon, tomato salsa, toasted bun, fries, coleslaw

SOUTHERN FRIED CHICKEN BURGER *£15.50*
breaded chicken breast, mature cheddar, sour cream, crushed avocado, toasted bun, fries, coleslaw

MOVING MOUNTAIN BURGER *£14.50* **V** **VE**
salsa, cheddar cheese, toasted bun, fries, mixed salad

RAD CLASSICS

- OVEN BAKED BEEF LASAGNE** *£15.50*
fries, garlic bread

TRADITIONAL STEAK PIE *£15.50*
slow braised beef shoulder, puff pastry, creamed potato, seasonal vegetables

CHARGRILLED BREAST OF CHICKEN *£15.95*
haggis, peppercorn sauce, cream mash, roasted vegetables

THREE CHEESE MACARONI *£15.50* **V**
fries, garlic bread, *add bacon £1.00*

CLASSIC FISH & CHIPS *£15.50 (Small) £11.50*
battered haddock, garden peas, fries, chunky tartar sauce

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 tomato, mushrooms, fries.

8OZ FILLET STEAK *£30.95*

8OZ SIRLOIN STEAK *£27.95*

BUTTERFLY BREAST OF CHICKEN *£15.95*

Add Sauce £2.50
red wine jus / peppercorn / garlic butter / garlic and herb cream / coconut curry cream

SIDES

- Garlic Bread — £3.95**
Cheesy Garlic Bread - £4.25
Crispy Onion Rings — £3.95
Fries — £3.95
Chilli Fries, Cajun Fries — £4.25
Buttered Seasonal Veg — £3.95
Creamed Mash Potato — £3.95

DESSERTS

- STICKY TOFFEE PUDDING** *£7.50*
butterscotch sauce, vanilla ice cream

CHEF'S CHEESECAKE OF THE DAY *£7.50*
whipped cream, fruit garnish

LUXURY CHOCOLATE FUDGE CAKE *£7.50*
toffee sauce, white chocolate shards, vanilla ice cream

APPLE & RASPBERRY CRUMBLE *£7.50*
vanilla ice cream

GLAZED VANILLA CRÈME BRULÉ *£7.50*
homemade shortbread

KNICKERBOCKER GLORY *£7.50*
vanilla and strawberry ice cream, raspberry syrup, toasted almonds, whipped cream, crushed meringue

DUO OF CHEESES *£7.50*
Howgate brie, Orkney cheddar, biscuits, grapes, red onion chutney

TRIO OF ICE CREAM *£7.25*
vanilla, chocolate, raspberry ripple, tablet choice of sauces: toffee, chocolate, raspberry

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

