

## NO GLUTEN CONTAINING INGREDIENTS MENU

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### Starters

**Chefs Homemade Soup of the Day** £5.50  
crusty roll (ask server)

**Chicken Liver Pate** £7.50  
oatcakes, black treacle and red onion compote

**Cajun Chicken & Black Sesame Tempura** £8.25  
sweet chilli dip, crisp salad

**Pan Seared King Scallops** £14.50  
cheddar and chive fondue, wilted spinach

**Grilled Smoked Salmon & Prawn Platter** £8.95  
crème fresh, crisp salad, toasted ciabatta

**Duo of Watermelon & Fig** £6.95  
balsamic pearls, pomegranate sorbet

**Bang Bang King Prawns  
or Cauliflower** £9.75 - £7.50  
panko crumb, lemon and ginger,  
sriracha sauce with sesame seeds

### Mains

**Braised Ribeye of Beef** £16.95  
onion gravy, roast potatoes and root vegetable

**Breast of Chicken,  
Cream Cheese & Chorizo** £16.25  
sweet chilli and sriracha cream,  
potato gratin and tender stem broccoli

**Rack of Lamb** £22.50  
red wine, minted mash, roasted vegetables

**Smoked Haddock and Leek Gratin** £15.95  
creamed mash, parmesan glaze

**Fillet of Salmon Baked  
with Prawns & Brie** £17.95  
pesto cream sauce, seasonal vegetables

**Medallions of Scottish Beef Fillet** £34.95  
grilled asparagus, horseradish cream

**Spicy Chicken Rigatoni Pasta** £14.95  
tomato and mascarpone sauce,  
garlic ciabatta bread (vegetarian option available)

**Fillet of Monkfish & King Prawn** £23.95  
timbale of basmati rice, coconut,  
mango & madras cream

**Medallions of Pork Topped  
with Apple Compote** £18.95  
sauteed potatoes, creamed mash,  
seasonal vegetables, stilton cream

**Breast of Chicken** £15.95  
sweet chilli and ginger cream,  
chipped potatoes, salad garnish

**Hunters Chicken burger** £14.95  
bacon, smoked cheese, homemade slaw, & fries

**RAD Double Burger** £15.50  
2x 6oz burger, applewood smoked cheddar,  
bacon, salsa, homemade slaw, salad & fries

**Cajun Chicken Burger** £13.95  
homemade slaw, salad, tomato, and fries

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

## Grill

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

**Chargrilled Sirloin Steak** £29.95

8oz steak, grilled mushrooms, tomato, fries

**Chargrilled Fillet Steak** £32.95

8oz steak, grilled mushrooms, tomato, fries

**Chargrilled Butterfly Breast of Chicken** £14.95

grilled mushrooms, tomato, fries

**Chargrilled Gammon Steak**

**with Pineapple** £14.95

grilled mushrooms, tomato, fries

**ADD SAUCE £2.95**

peppercorn / red wine gravy / garlic butter

## Dessert

**Banana Split** £6.95

chocolate and raspberry ripple ice cream, chantilly cream, strawberry and chocolate sauce

**Tropical Fruit Pavlova** £7.50

mango ripple ice, milk chocolate sauce, chantilly cream

**Caramel Apple Crumble Sundae** £7.25

layered with crème anglaise, toffee sauce, cinnamon ice cream, chantilly cream

**Vanilla Crème Brulee** £6.95

fruit compote, raspberry coulis

## On The Side

Crispy Onion Rings — £3.45

Fries — £3.45

Chilli Fries, Cajun Fries — £3.95

Truffle & Parmesan Fries — £4.25

Buttered Baby Vegetables — £3.45

Tenderstem Broccoli — £3.95

Creamed Mash Potato — £3.45

Garlic King Prawns — £6.95

**Artisan Cheese Platter** £8.95

truckles of caramelised onion Arran cheddar cheese, Arran Brie, Strathdon Blue, oatcakes, plum and apple chutney

**Luxury White Chocolate Fudge Cake** £7.50

chantilly cream, white chocolate flakes, fresh strawberries, clotted cream ice cream

**Trio of Ice Cream** £6.95

vanilla, clotted cream, blackcurrant, mint, raspberry ripple  
choice of sauces: toffee, raspberry and chocolate

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