



DAILY SPECIALS

LOOK OUT FOR THE SYMBOL

this indicates that the meal is a part of our daily special offers during the times below.

MONDAY - FRIDAY | 12 - 5PM

 Courses from £12.50  Courses from £15.50

SATURDAY | 12 - 5PM

 Courses from £13.95  Courses from £16.95

SUNDAY | 12 - 9PM

 Courses from £13.95  Courses from £16.95

Our chefs love to bring new flavours from around the world using best quality ingredients and recipes. If you're struggling to make your choice why not try one of our chefs specialities.

LOCALLY SOURCED, GOOD FOOD.

Our menus combine traditional and modern dishes and include fusion specialities each prepared with love from our enthusiastic kitchen team.

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

STARTERS

SOUP OF THE DAY | £4.50 
crusty roll

RAD TOWER OF HAGGIS AND BLACK PUDDING | £5.95
crispy leeks, peppercorn sauce

HAGGIS PAKORA | £5.95
crisp poppadum, spicy onions, cucumber and raita dip

CHILLI BEEF NACHOS | £5.95
mozzarella cheese, sour cream

SALMON, SMOKED HADDOCK AND PRAWN CREPE | £6.25
dill and cheddar cream

SLICED MELON | £5.50  
forest berry compote, cassis sorbet

CREAMY GARLIC MUSHROOM | £5.95  
spring onions, swiss cheese, garlic ciabatta bread

CHINESE STYLE CHICKEN WINGS | £5.95 
sweet chilli dip, spring onions

CHEF SPECIALITIES

FLASH FRIED TIGER PRAWNS | £6.50
spanish chorizo, piri piri butter, sour dough bread

CHICKEN LIVER PATE | £5.95 
red onion marmalade, garlic bread

TRADITIONAL PRAWN COCKTAIL | £6.50
marie rose sauce, ciabatta bread

CRISPY CHICKEN TEMPURA | £6.95
teriyaki dip, sweet chilli sauce

MAINS

PAUPIETTES BEEF WITH HAGGIS AND BLACK PUDDING | £13.95
bacon and baby onion gravy, creamed potatoes, root vegetables

½ LOBSTER AND TIGER PRAWN THERMIDOR | £19.95
arran cheddar glaze, garlic and herb wedges, sour dough bread

CHEF SPECIALITIES

MEDALLIONS OF BEEF FILLET | £23.95
sautéed mushrooms, garlic butter dauphinoise potato, spring greens

THAI STYLE CHICKEN OR VEGETABLE  CURRY | £11.95 • £9.95
coconut, lime and chilli sauce, coriander rice

PAN SEARED TERIYAKI SALMON | £12.95
pak choi, chilli and lime cous cous, toasted sesame seeds

MUSHROOM STROGANOFF | £9.95 
basmati rice, garlic bread
ADD CHICKEN £2.00

PANKO CRUMBED CHICKEN FILLETS | £12.50
coriander basmati rice, sweet and sour sauce

SLOW COOKED LAMB CASSEROLE | £13.95
creaméd mash, root vegetables

CAJUN SPICED CHICKEN CREPE | £11.50
fries, baby leaf salad

ORIENTAL SHREDDED DUCK STIRFRY | £14.95
chinese leaves, soft noodles, crisp vegetables, prawn crackers


BBQ BREAST OF CHICKEN | £11.95
bacon, applewood smoked cheddar, sweet potato fries, coleslaw

SUN BLUSHED TOMATO AND BROCCOLI PENNE | £9.95  
neapolitan mascarpone sauce, garlic bread
ADD CHICKEN £2.00

BREAST OF CHICKEN TOPPED WITH HAGGIS | £12.95
peppercorn cream, potatoes, root vegetables

GRILL FILLET OF COD | £13.95
tomato and herb butter, crisp greens, herb roasted potato wedges

CLASSIC STEAK PIE | £10.95 
puff pastry, market vegetables, creamed potatoes

OVEN BAKED TRADITIONAL LASAGNE | £10.95 
garlic bread, salad, fries

BREADED OR BATTERED FILLET OF HADDOCK | £10.95 
fries, garden peas, salad, tartar sauce

CRISPY TEMPURA - CHICKEN OR VEGETABLE  | £11.95 • £10.95
sweet chilli sauce, teriyaki dip, salad and fries

SIDES

GARDEN PEAS, BACON AND LEEK CREAM | £2.50
MAC N CHEESE | £2.50
HONEY ROAST ROOT VEGETABLES | £1.95
GARLIC CIABATTA BREAD | £1.95
GARLIC CIABATTA BREAD WITH CHEESE | £2.50
GARLIC POTATO WEDGES | £2.25

HOUSE DRESSED SALAD | £1.95
BATTERED ONION RINGS | £1.95
SWEET POTATO FRIES | £2.25
FRENCH FRIES | £1.95
CAJUN FRIES | £2.25
PARMESAN CHILLI FRIES | £2.25

GRILL

All grills served with grilled tomato, field mushroom, fries, onion rings
All weights are approximate prior to cooking

BUTTERFLY BREAST OF CHICKEN | £11.95

8OZ SIRLOIN STEAK | £21.95

8OZ CENTRE CUT FILLET STEAK | £23.95

A TASTY EXTRA

TIGER PRAWNS COOKED IN GARLIC BUTTER | £3.00

SLICE OF HAGGIS OR BLACK PUDDING | £1.00

SAUCES | £1.95

Cajun Cream | Peppercorn Sauce | Garlic and Chive Cream
Red Wine Jus | Whisky Cream

BURGERS

All burgers served with fries, toasted bun, coleslaw

RAD STEAK BURGER | £10.95 
6oz burger, applewood smoked cheddar, bacon, relish

STEAK AND HAGGIS BURGER | £11.95
6oz burger, haggis cake, cheddar cheese, whisky and pepper sauce

MINTED LAMB BURGER | £11.95
cucumber and raita dip, gem lettuce

DESSERTS

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE | £5.95 
berry compote, vanilla ice cream

SCOTTISH SUNDÆ | £6.50
crumbed tablet and shortbread, sliced strawberries, ripple ice cream, whipped cream, red fruit coulis

SALTED CARAMEL AND BANANA TART | £6.25
chantilly cream, belgian chocolate sauce, tablet ice cream

BLACK FOREST WAFFLES | £5.95 
berry compote, warm milk chocolate sauce, vanilla ice cream

CHEESEBOARD | £6.50
smoked Applewood, brie, blue cheese, cheddar, biscuit selection, grapes, apple chutney


WARM ORANGE AND MARMALADE SPONGE | £5.95
custard, vanilla ice cream

STICKY TOFFEE PUDDING | £5.95
butterscotch sauce, vanilla ice cream

CHEF SPECIALITIES

ESPRESSO PAVLOVA | £5.95 
milk chocolate ganache, vanilla cream, chocolate shavings

LUXURY CHOCOLATE FUDGE CAKE | £5.75 
crushed honeycomb, white chocolate shards, vanilla ice cream

TRIO OF ICE CREAM | £4.95 
vanilla, chocolate, raspberry ripple, coconut, tablet choice of sauces: toffee, chocolate, raspberry

ADD AN EXTRA SCOOP OF ICE CREAM ONLY £1

**VEGAN, VEGETARIAN
OR GLUTEN FREE?**

please ask your server for the menu to suit your dietary requirements.



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AND RECEIVE YOUR FIRST 500 POINTS FREE.

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

WHITE WINE

- MONTERIO VIURA • SPAIN | £4.60 £6.00 £17.75**
Citrus and apple overtones. Floral, fruity and delicate
- MOONDARRA CHARDONNAY • AUSTRALIA | £4.75 £6.10 £18.50**
Delicious flavours of peaches and pineapple
- TRULLI PINOT GRIGIO • ITALY | £5.00 £6.60 £18.95**
Full of fruit with flavours of grapefruit and lemons
- DON SEGUNDO SAUV BLANC • CHILE | £4.75 £6.10 £18.50**
Aromas of citrus fruit combined with grassy notes
- CULEMBORG CHENIN BLANC • SOUTH AFRICA | £18.50**
Delectable sun ripened tropical fruits on the nose.
- HIGHFIELD ESTATE RIESLING • NEW ZEALAND | £25.95**
Apricot and peach aromas, luscious finish
- PATRIARCHE VIOGNIER • FRANCE | £20.95**
Spicy white with apricot notes
- LA SORAIA GAVI, DOCG • ITALY | £24.95**
Floral aromas, intense white and citrus fruit flavours
- ANAPAI RIVER SAUV BLANC • MARLBOROUGH | £22.95**
Citrusy wine, packed with tropical fruit flavours
- BARON DE BADASSIERE PICPOUL DE PINET | £24.95**
Fresh fruit aromas of citrus and some floral notes

RED WINE

- MONTERIO TEMPRANILLO • SPAIN | £4.60 £6.00 £17.75**
Vanilla from the oak and freshness of the grape
- DON SEGUNDO LADERAS, MERLOT • CHILE | £5.00 £6.60 £18.95**
Bursting with ripe brambly fruit
- LOS TILOS CABERNET SAUVIGNON • CHILE £5.45 £7.10 £20.95**
Dark fruit aromas with a hint of pepper
- ZARAPITO MALBEC • ARGENTINA | £5.45 £7.10 £20.95**
Cherries and red fruits
- ABADIA MILAGRO RIOJA TEMPRANILLO • SPAIN | £20.95**
Delicious fruit aromas, mellow with dark fruits
- PINOT NOIR PATRIARCHE • FRANCE | £21.95**
Flavours of cherries and raspberries
- MELINI CHIANTI DEL MASSO • ITALY | £23.50**
Ripe fruit and floral hints
- CULEMBORG PINOTAGE • SOUTH AFRICA | £20.95**
Delicious red fruit notes, hints of spice
- MOONDARRA SHIRAZ • AUSTRALIA | £19.95**
Big and bold, blackberries and a hint of oak
- BEAUJOLAIS VILLAGE AOC BURGUNDY • FRANCE | £25.95**
Soft fruit on the palate and gentle tannins on the finish

ROSÉ WINE

- MONTERIO TEMPRANILLO ROSADO • SPAIN | £4.60 £6.00 £17.75**
Hint of sweetness with a touch of peach
- HUNTERS COVE WHITE ZINFANDEL • USA | £5.00 £6.60 £18.95**
Fruity, medium bodied and refreshing wine

CHAMPAGNE AND SPARKLING WINE

- LANSON WHITE LABEL SEC NV CHAMPAGNE | £47.50**
Fresh and zesty, and works well with natural fruits
- LANSON ROSE LABEL BRUT ROSÉ NV CHAMPAGNE | £47.50**
Aromas of roses, fresh red berries
- REYNIER BRUT CHAMPAGNE | £42.00**
Aromas of roses, fresh red berries
- MASCHIO DEI CAVALIERI PROSECCO SPUMANTE • ITALY | £27.50**
Pronounced candied fruit with sweet flowers
- MASCHIO DEI CAVALIERI ROSA SPUMANTE • ITALY | £28.50**
Floral bouquet of rose and violet red summer fruits
- MASCHIO DEI CAVALIERI FRIZZANTE • ITALY | £21.00**
Fruity bouquet with a peach predominance

COCKTAILS

- RAD COOLER | £7.00**
Passoa, peach liquer, triple sec, midori, pineapple juice.
- PORNSTAR MARTINI | £7.75**
Vanilla vodka, passoa, passion fruit purée, shot of prosecco on the side.
- PINK LADY | £6.75**
Vodka, passoa, apple juice, cranberry juice, sugar syrup.
- FRENCH MARTINI | £6.75**
Vodka, chambord, pineapple juice.
- STARBURST | £7.50**
Vodka, mango purée, passionfruit purée, lime juice, prosecco.
- BROCKMANS BRAMBLE | £6.75**
Brockmans gin, creme de mure, sweet and sour mix, lemonade.
- ELDERFLOWER COLLINS | £6.75**
Gin, lemon juice, sugar syrup, elderflower cordial, soda.
- LEMON DROP | £7.50**
Limoncello, prosecco.
- ORIGINAL • STRAWBERRY • MANGO MOJITO | £6.75**
White rum, fresh mint, fresh limes, sugar syrup, soda.
- STRAWBERRY • MANGO • BUBBLEGUM • WATERMELON DAIQUIRI | £7.75**
White rum, fruit purée, sweet and sour mix, sugar syrup.
- ESPRESSO MARTINI | £6.75**
Vodka, kahlua, sugar syrup, expresso shot.
- PINA COLADA | £6.75**
White rum, malibu, pineapple juice, cream, milk.
- SOLERO | £6.75**
Vodka, passoa, passionfruit purée, lime juice, vanilla syrup.
- DRUMSTICK | £6.75**
Vanilla vodka, chambord, cranberry juice.
- ELDERFLOWER SHERBET | £7.00**
Vodka, elderflower gin, elderflower cordial, apple juice, lemon juice, lemonade.
- STRAWBERRY • MANGO BELLINI | £6.75**
Prosecco, fruit purée