



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.



VEGAN, VEGETARIAN OR GLUTEN FREE?

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

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 bread roll

RAD TOWER OF HAGGIS & BLACK PUDDING | £6.50
crispy leeks, peppercorn sauce

SIZZLING KING PRAWNS | £6.95
sliced chorizo, mixed peppers, roast tomato butter

CAJUN CHICKEN NACHOS | £6.50
smoked cheddar, jalapenos, sour cream

DUO OF GALIA MELON & WATERMELON | £5.50 
field berries, peach sorbet, passionfruit jelly

MUSHROOM & LEEK GRATIN | £5.95 
gruyere cheese, toasted ciabatta bread

SALT AND CHILLI CRISPY CHICKEN | £6.95
sliced garlic, fine peppers, onions, sesame seeds, garlic mayonnaise

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

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

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

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

AS A MAIN COURSE WITH FRIES £12.95

CHEF SPECIALITES

BRAISED RIBEYE WITH HAGGIS | £13.95
creamed potatoes, bacon savoy cabbage, red wine and rosemary jus

BREAST OF CHICKEN TOPPED WITH BRIE AND CRANBERRY | £12.95
white wine cream, bacon and herb wedges, market vegetables

BRAISED PORK TENDERLOIN | £11.95
mushroom, tarragon and dijon mustard sauce

SHREDDED VEGETABLE & SUNBLUSHED TOMATO TARTLET | £10.50 
cheddar cheese glaze, roast tomato sauce, herb wedges, mix baby leaf salad

MEDALLIONS OF BEEF FILLET | £23.95
dauphinoise potatoes, steamed green stems, madeira and mushroom demi glaze

CAJUN CHICKEN & MIXED PEPPER CREPE | £11.50
fries, lightly spiced cream sauce

THAI STYLE SHREDDED VEGETABLES | £9.95 
coriander, lime and coconut sauce, basmati rice, crisp poppadum

ADD CHICKEN £3 · KING PRAWNS £4

HONEY & GARLIC SALMON FILLET | £12.95
stem broccoli, sweet potato fries

ROASTED LAMB RUMP | £13.95
dauphinoise potatoes, minted green stems, garlic and rosemary jus

POACHED SMOKED HADDOCK | £11.95
cheddar and leek cream, mash potatoes, market vegetables

RAD CLASSICS

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

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

OVEN BAKED TRADITIONAL LASAGNE | £10.95
garlic bread, mixed baby leaf salad

CHARGRILLED BREAST OF CHICKEN WITH HAGGIS | £12.50
peppercorn sauce, spring vegetables, sauteed potatoes

SIDES

MAC N CHEESE | £2.50
GARLIC CIABATTA BREAD | £1.95
GARLIC CIABATTA BREAD WITH CHEESE | £2.50
HOUSE DRESSED SALAD | £1.50

BATTERED ONION RINGS | £1.95
SWEET POTATO FRIES | £2.25
FRENCH FRIES | £1.95
CAJUN FRIES | £2.25
SAUTÉED POTATOES | £2.25

FROM THE GRILL

All grills served with grilled tomato, field mushrooms, fries
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*

BURGERS

Served with fries, toasted brioche bun, coleslaw

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

ITALIAN BURGER | £11.95
6oz burger, chorizo, mozzarella, spicy tomato sauce

CRISPY CAJUN CHICKEN BURGER | £11.95
jalapenos, mango and chilli chutney

DESSERTS

CHEF'S HOMEMADE CHEESECAKE OF THE DAY | £5.95
fresh fruit garnish, vanilla ice cream

LEMON MERINGUE PIE | £5.95
toasted coconut ice cream, fruit coulis

BANOFFEE PAVLOVA | £6.25
chantilly cream, caramel, chopped banana, shredded chocolate shards

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

RHUBARB & RASPBERRY CRUMBLE | £5.95
vanilla ice cream

WILD BERRY ETON MESS | £5.95
whipped cream, crushed meringue, red berry coulis, mixed berries, buttered shortbread

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

SALTED CARAMEL & WARM CHOCOLATE BROWNIE SUNDAE | £5.95
tablet ice cream, whipped cream

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
TO YOUR DESSERT ONLY £1



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delicious food, bar-raising cocktails,
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WHITE WINE

MONTERIO VIURA • SPAIN | £4.80 £6.35 £18.75
Citrus and apple overtones. Floral, fruity and delicate

MOONDARRA CHARDONNAY • AUSTRALIA | £4.95 £6.50 £19.50
Delicious flavours of peaches and pineapple

TRULLI PINOT GRIGIO • ITALY | £5.10 £6.70 £19.95
Full of fruit with flavours of grapefruit and lemons

DON SEGUNDO SAUV BLANC • CHILE | £4.95 £6.50 £19.50
Aromas of citrus fruit combined with grassy notes

CULEMBORG CHENIN BLANC • SOUTH AFRICA | £19.50
Delectable sun ripened tropical fruits on the nose.

VILLA DEI FIORI PECARINO • ITALY | £26.95
Fresh citrus fruit aromas and flavours, blended with delicate notes of orange blossom.

CEPS DU SUD VIOGNIER • FRANCE | £21.95
Aromatic with peach and plump dried apricots on the nose.

LA SORAIA GAVI, DOCG • ITALY | £25.95
Floral aromas, intense white and citrus fruit flavours

ANAPAI RIVER SAUV BLANC • MARLBOROUGH | £23.95
Citrusy wine, packed with tropical fruit flavours

BARON DE BADASSIERE PICPOUL DE PINET | £25.95
Fresh fruit aromas of citrus and some floral notes

RED WINE

MONTERIO TEMPRANILLO • SPAIN | £4.80 £6.35 £18.75
Vanilla from the oak and freshness of the grape

DON SEGUNDO LADERAS, MERLOT • CHILE | £5.10 £6.70 £19.95
Bursting with ripe brambly fruit

MOONDARRA SHIRAZ • AUSTRALIA | £5.30 £7.10 £20.95
Big and bold, blackberries and a hint of oak.

ZARAPITO MALBEC • ARGENTINA | £5.70 £7.40 £21.95
Cherries and red fruits

MONTE CLAVIJO RIOJA TEMPRANILLO TINTO • SPAIN | £21.95
Aromas and flavours of bright red berry fruit, balanced by vanilla and spice that add richness and body.

PINOT NOIR PATRIARCHE • FRANCE | £22.95
Flavours of cherries and raspberries.

VILLA DEI FIORI MONTEPULICANO D’ABRUZZO • ITALY | £24.50
Ripe, rounded, slightly rustic red combining spicy black olives with cherry notes.

CULEMBORG PINOTAGE • SOUTH AFRICA | £21.95
Delicious red fruit notes, hints of spice

LOS TILOS CABERNET SAUVIGNON • CHILE | £21.95
Dark fruit aromas with a hint of pepper

LES ROCHE BEAUJOLAIS VILLAGE • FRANCE | £26.95
Well structured, harmonious and round on the palate with fruity notes, soft and well-balanced tannins and long finish.

ROSÉ WINE

MONTERIO TEMPRANILLO ROSADO • SPAIN | £4.80 £6.35 £18.75
Hint of sweetness with a touch of peach

HUNTERS COVE WHITE ZINFANDEL • USA | £5.10 £6.70 £19.95
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

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 | £22.50
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.

BOMBAY BRAMBLE | £6.75
Bombay Sapphire 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, espresso 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

JACK IT UP | £6.75
jack Daniels, disaronno, apple juice, sweet and sour mix