Festive Fayre Menu

2 Course £14.95 · 3 Course £18.95 Mon-Thurs 12-6pm

Starters

Chef's Homemade Soup of the Day - £4.95 crusty roll

Chicken Liver Pate - $\pounds 6.50$ spiced cranberry chutney, garlic bread

Haggis Neeps and Tatties - $\pounds 6.95$ peppercorn sauce, crispy leeks

Honeydew Melon — £5.95 VE, V coconut flakes, mango sorbet, passion fruit coulis

Breaded Brie Wedges - £6.25 V spiced cranberry preserve

Mains

Traditional Roast Turkey — £12.95 pig n blanket, sage and onion stuffing, natural jus, baby vegetables, roast and creamed potatoes

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

Breast of Chicken topped with Cranberry & Brie – Ω 13.95 white wine cream, baby vegetables, roast and creamed potatoes

Fillet of Salmon - \pounds 13.95 tender stem broccoli, kale, hollandaise glaze, roast and creamed potatoes

cheddar cheese, roast garlic and tomato sauce, roast and creamed potatoes, crisp salad

Desserts

Homemade Chef's Cheesecake of the Day - $\pounds 6.50$ chantilly cream, fruit garnish

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

Strawberry Jam Sponge — $\pounds6.50$ warm custard

Warm Salted Caramel & Chocolate Brownie – $\pounds6.50$ hazelnut crumb, whipped cream

Duo of Cheddar & Brie – $\pounds6.50$ biscuits, grapes, red onion chutney

Dalmeny A La Carte Menu

Starters

Prawn & Crayfish Cocktail – £7.50 ciabatta bread, marie rose sauce

Crispy Chicken · Vegetable Tempura — $\pounds 6.95 \cdot \pounds 5.95 \text{ VE}$ garlic mayonnaise, sweet chilli sauce Main Course With Fries $\pounds13.95 \cdot \pounds11.95$

Goats Cheese & Red Onion Chutney Bruschetta — £6.50 V dressed crisp salad, balsamic drizzle

Creamy Cajun Chicken Nachos — £6.50 jalapenos, cheddar cheese, sour cream

Pan Seared Scallops — £7.95 black pudding, red wine jus, crisp apple salad

Chef Specialities

Breaded Pork Medallions — £13.95 garlic butter, baby vegetables, roast and creamed potatoes

Button Mushrooms Stroganoff — £11.50 V smoked paprika, sour cream, basmati rice, garlic ciabatta bread Add Chicken £3.00 · Beef Strips £5.00

Sun Blushed Tomato, Spinach & Asparagus Risotto — £11.50 V, VE crispy leeks

RAD Classics

Classic Steak Pie — $\pounds12.95$ puff pastry, baby vegetables, creamed potatoes

Oven Baked Traditional Lasagne — £12.50 garlic bread, salad, fries

Battered Fillet of Haddock — £7.95 · £12.50 fries, garden peas, salad, tartar sauce

Breast of Chicken with Haggis – £13.95 peppercorn sauce, baby vegetables, roast and creamed potatoes

Grill & Burgers

8oz Centre Cut Fillet Steak — £24.95 sautéed mushrooms, grilled tomato, 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

Beetroot, Mushroom & Onion Burger — £11.50 V, VE cheddar cheese, fries, toasted bun

Desserts

Scottish Sundae — $\pounds 6.95$ crumbed tablet and shortbread, slicedstrawberries, ripple ice cream, whipped cream, red fruit coulis

Coconut & Lime Pavlova — $\pounds6.75$ tropical fruit compote, whipped cream, mango drizzle

Trio of Ice Cream - $\pounds 5.95$ vanilla, chocolate, raspberry ripple, tablet choice of sauces: toffee, chocolate, raspberry

ADD SCOOP OF ICE CREAM TO ANY DESSERT £1.00

Sides

Carlic Ciabatta Bread — £1.95 Garlic Ciabatta Bread with Cheese — $\pounds 2.50$ Battered Onion Rings — £1.95 French Fries — £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 – VECETARIAN VE – VECAN

