

festive fayre menu

Monday-Thursday 12-5pm

Sunday 12-9pm

Friday-Saturday 12-5pm

2 COURSE £24.50

3 COURSE £30.50

2 COURSE £26.50

3 COURSE £33.50

STARTERS

Chef's Homemade Soup of the Day 5.75
Crusty roll

Creamy Garlic Mushrooms V 8.50
puff pastry croustade, chives

Chicken Liver Pate 8.50
red onion chutney, dressed leaves, cherry tomatoes, oatcakes

Haggis Neeps and Tatties 8.50
whisky sauce

Breaded Brie Wedges V 8.50
spiced cranberry preserve

MAINS

Traditional Roast Turkey 17.50
sage and onion stuffing, pigs in blankets, natural jus, seasonal vegetables, creamed and roast potatoes

Braised Ribeye Steak 18.50
(£3 Supplement On 2/3 Course Price)
haggis, crushed peppercorn and brandy cream, creamed and roast potatoes, seasonal vegetables

Breast of Chicken Topped with Brie & Cranberry 17.50
garlic and chive cream, sauteed potatoes, steamed greens

Fillet of Salmon 17.50
prawn, caper and lemon butter, creamed potatoes, seasonal vegetables

Shredded Vegetable Stir Fry V 15.95
teriyaki sauce, egg noodles

Sides

Honey and Thyme Pigs in Blankets (10) 6.50

Festive Loaded Fries 8.95
turkey, stuffing, cranberry sauce, gravy

Bacon and Garlic Cream Brussel Sprouts 5.50

DESSERTS

Sticky Toffee Pudding 8.25
butterscotch sauce, vanilla ice cream

White Chocolate and Raspberry Cheesecake 8.25
chantilly cream, fruit garnish

Milk Chocolate and Seville Orange Torte 8.25
rich chocolate sauce

Toffee Meringue 8.25
condensed toffee, tablet ice cream

Lemon Creme Brulee 8.25
buttered shortbread

A LA CARTE MENU

STARTERS

Pan Seared Scallops 14.50
carrot and ginger puree, bacon crumb

King Prawn Pil Pil 10.75
chilli, paprika and garlic oil, garlic and herb focaccia

Mini Antipasto 9.75
parma ham, salami, chorizo, sunblushed tomatoes, marinated olives, roasted red pepper hummus, crackers

MAINS

Brazilian Steak frites 25.95
6oz sirloin steak, spiced fries, chimichurri butter

Pan Fried Lamb Rump 21.95
mint jus, black pudding, dauphinoise potatoes, green vegetables

8oz Fillet Steak 33.50
fries, onion rings, saute green vegetables
add red wine jus or peppercorn sauce 3.75

Wild Mushroom and Tarragon Risotto 15.95
parmesan tuile

Malaysian Spiced Beef Curry 18.50
herb pearl cous cous, toasted peshwari bread
(vegetarian option available 15.95) V

Traditional Beef Lasagne 16.95 (Small £12.95)
fries, toasted garlic bread

Classic Prawn Cocktail 10.25
marie rose sauce, lemon wedge, toasted ciabatta, smoked paprika

BBQ Beef Tacos 8.25
pickled red onions, shredded lettuce, sesame seeds

Crispy Chicken Tempura 8.95 Mixed Vegetable 7.95 VE
sliced chillies, spring onions, sweet chilli sauce, garlic mayonnaise

Main Course Crispy Tempura with fries
Chicken 17.50 Mixed Vegetable 15.95

Classic Steak Pie 16.95 (Small £12.95)
puff pastry, seasonal vegetables, creamed potatoes

Battered Fillet of Haddock 16.95 (Small £12.95)
fries, mushy peas, chip shop pickled onion, tartar sauce

Breast of Chicken with Haggis 17.50
peppercorn sauce, seasonal vegetables, roast and creamed potatoes

RAD Double Burger 17.95
6oz steak burger, applewood smoked cheddar, bacon, salsa, lettuce, beef tomato, sourdough bun, homemade slaw, onion ring, fries
(vegetarian option available 15.95) V

Chargrilled Chicken Burger 17.95
monterey jack cheese, baby gem lettuce, red onion, tomato, sourdough bun, fries, coleslaw

ON THE SIDE

Onion Rings 4.50
Garlic Bread 4.50
Fries 4.50

Cajun Fries 4.75
Parmesan and Truffle Fries 4.75
Creamed Mash Potatoes 4.50
Piri Piri Halloumi Fries 5.50

House Dressed Side Salad 4.50
Buttered Seasonal Vegetables 4.50
Garlic and Lime Tenderstem 4.75

DESSERTS

Apple and Blackberry Crumble 8.25
vanilla ice cream, custard

Chocolate Fudge Cake 8.25
caramel sauce, white chocolate shavings, fudge pieces, honeycomb ice cream

Artisan Cheese Board 10.75
truckles of caramelised onion Arran cheddar cheese, Arran brie, Strathdon blue, Arran oatcakes, biscuit selection, plum and apple chutney

Trio of Ice Cream 7.50
vanilla, honeycomb, raspberry ripple, tablet, mint chocolate chip
choice of sauces: chocolate, raspberry, toffee

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.