

A LA CARTE MENU

Starters

- Chef’s Homemade Soup of the Day** *5.75*

crusty roll
- Tomato Burrata Salad** *8.50* **V**

buffalo milk burrata, cherry tomatoes, pesto, olive oil, crusty bread
- RAD Tower of Haggis & Black Pudding** *8.50*

peppercorn cream, root vegetable crisps
- 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, sublushed tomatoes, marinated olives, roasted red pepper hummus, crackers
- Salt and Chilli Chicken Poppadom** *9.25*

lime and chilli marinated chicken, spiced onions, fresh chillies, spring onions, garlic ranch sauce
- Classic Prawn Cocktail** *10.25*

marie rose sauce, lemon wedge, toasted ciabatta, smoked paprika
- Cauliflower Pakora** *8.25* **V**

spiced onions, pakora sauce
- BBQ Beef Tacos** *8.25*

pickled red onions, shredded lettuce, sesame seeds
- Crispy Tempura Chicken** *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* **V**

Mains

- Slow Braised Ribeye of Beef** *18.50*

haggis, red wine jus, creamed mash, roast potatoes, root vegetables
- Chilli and Ginger Turmeric Fillet of Salmon** *17.50*

coconut curry cream, basmati rice, spiced peppers and onions, red onion relish, sour cream, prawn crackers
- Cajun Chicken Enchiladas** *17.50*

creamy tomato spiced sauce, onion, peppers, fries, crisp salad
- 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
- Half Lobster and Tiger Prawn Thermidor** *33.50*

arran cheddar glaze, garlic and herb fries, sourdough bread
- 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* **V**

parmesan tuile
- Red Pesto and Spinach Gnocchi** *15.95* **V**

toasted garlic bread
- Malaysian Spiced Beef Curry** *18.50*

herb pearl cous cous, toasted peshwari bread (vegetarian option available *15.95*) **V**
- Venison Ragu Pappardelle** *20.95*

herb focaccia bread, cracked black pepper, parmesan shavings
- Breaded Escalope of Pork** *17.95*

katsu curry sauce, basmati rice, green vegetables, spiced red onion relish
- Classic Steak Pie** *16.95*

puff pastry, seasonal vegetables, creamed potatoes
- Battered Fillet of Haddock** *16.95*

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

Sides

- Garlic Bread** **4.50**

Crispy Onion Rings **4.50**

Fries **4.50**

Cajun Fries **4.75**
- Parmasean and Truffle Fries** **4.75**

Piri Piri Halloumi Fries **5.50**

Buttered Seasonal Vegetables **4.50**
- Creamed Mashed Potato** **4.50**

House Dressed Side Salad **4.50**

Garlic and Lime Tenderstem **4.75**

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

V — VEGETARIAN **VE** — VEGAN

Desserts

- Chef's Cheesecake of the Day** *8.25*

whipped cream, fruit garnish
- Sticky Toffee Pudding** *8.25*

butterscotch sauce, vanilla ice cream
- 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
- Pistachio and White Chocolate Waffles** *8.25*

pistachio crumb, vanilla ice cream
- Raspberry and White Chocolate Milli-Feuille** *8.25*

berry compote
- Warm Oreo Cookie Dough Skillet** *8.75*

belgian chocolate chip ice cream
- Artisan Cheese Platter** *10.75*

truckles of caramelised onion Arran cheddar cheese, Arran brie, Strathdon blue, Arran oatcakes, biscuit selection, plum and apple chutney
- Scottish Sundae** *8.25*

tablet and shortbread, sliced strawberries, ripple ice cream, whipped cream, red fruit coulis
- Trio of Ice Cream** *7.50*

vanilla, honeycomb, raspberry ripple, tablet, mint chocolate chip
choice of sauces: toffee, chocolate, raspberry

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herb mash, steamed greens, pesto cream sauce

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DALMENY PARK

HOUSE HOTEL