

Starters

Chef's Homemade Soup Of The Day £5.75

crusty roll (ask server)

RAD Tower of Haggis & Black Pudding £8.50

red wine jus, root vegetable crisps

Cauliflower Pakora £8.25 V

spiced onions, pakora sauce

BBQ Beef Tacos £8.25

pickled red onions, shredded lettuce, sesame seeds

Mini Antipasto £9.75

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

Classic Prawn Cocktail £10.25

marie rose sauce, lemon wedge, toasted ciabatta, smoked paprika

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 £16.50 Mixed Vegetable £15.95 VE

Mains

Slow Braised Ribeye of Beef £18.50

haggis, red wine jus, roast potatoes, root vegetables

8oz Fillet Steak £33.50

fries, onion rings, sauté green vegetables

Add Red Wine Jus £3.75

Breast of Chicken with Haggis £17.50

red wine jus, seasonal vegetables, potatoes

Oriental Vegetable Stir Fry £15.95 VE

basmati rice, vegetables, spinach

Pan Fried Lamb Rump £21.95

mint jus, black pudding, potatoes, green vegetables

Vegetable Cajun Pappardelle Pasta £15.95 VE

cajun spiced tomato sauce, shredded peppers and onions, cheddar glaze, toasted bread

Malaysian Spiced Beef Curry £18.50

herb pearl cous cous, toasted bread

VEGETARIAN OPTION AVAILABLE £15.95 V

Moving Mountain Burger £15.95 VE

plant based burger, salsa, cheddar cheese, fries, ciabatta bun

Slow Cooked Diced Beef £16.95

seasonal vegetables, potatoes

Red Pesto & Spinach Gnocchi £15.95 VE

toasted bread

Battered Fillet of Haddock £16.95

fries, mushy peas, chip shop pickled onion, tartar sauce

Desserts

Sticky Toffee Pudding £8.25

vanilla ice cream

Lemon Cheesecake £8.25

vanilla ice cream, fruit garnish

Orange & Chocolate Tart £8.25

fresh fruit garnish

Trio of Coconut Ice Cream £8.25

berry compote

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



— VEGETARIAN



— VEGAN