STARTERS

Chef's Homemade Soup of the Day *6.25*
crusty roll

Sticky Orange Chicken *9.50*
tossed in a sweet, citrus glaze, wild rocket, creamy ranch sauce

Chargrilled Corn Ribs *8.5 0 V*
smoky corn ribs, spicy sriracha mayo, lime wedge

Salmon & Beetroot Blinis *9.95*
cream cheese, cucumber ribbons, lemon zest

BBQ Pulled Pork Slider *9.50*
homemade slaw, sesame seeds

Roasted Red Pepper Hummus *8.50 V*
crisp market crudites, toasted artisan breads

RAD Tower of Haggis & Black Pudding *8.95*
peppercorn cream, root vegetable crisps

Chorizo Croquettes *10.75*
lightly spiced cajun mayonnaise, wild rocket

Brie and Sweet Potato Stack *9.50 V*
cranberry jam, pumpkin seeds

Classic Prawn Cocktail *10.50*
marie rose sauce, lemon wedge, toasted ciabatta, smoked paprika

Crispy Tempura Chicken *9.25*
Mixed Vegetable *8.95 VE*
sliced chillies, spring onions, sweet chilli sauce, garlic mayonnaise

Main Course Crispy Tempura with Fries Chicken *18.50* **Mixed Vegetable** *16.95 V*

MAINS

Slow Braised Ribeye of Beef *19.50*
yorkshire pudding, red wine jus, creamed mash, roast potatoes, root vegetables

Lemon and Honey Salmon *18.50*
charred asparagus, dauphinoise potatoes

Breast of Chicken with Wild Mushrooms *18.00*
tarragon and white wine cream, crispy pancetta shards, creamed potatoes, green vegetables

Piri Piri Halloumi Rigatoni *16.95 V*
roast red peppers, cherry tomatoes, spinach, toasted garlic bread
ADD CHICKEN BREAST 4.00

Pan Seared Lamb Chops *22.95*
minted pea puree, creamed potatoes, rich rosemary jus

Baked Cod Fillet in Prosciutto *18.75*
rich chorizo, white bean and tomato cassoulet, wilted spinach

Warm Red Onion and Goats Cheese Tart *16.95 V*
crisp shortcrust pastry tart filled with creamy goats cheese mousse and sweet red onion marmalade, garlic roasted potatoes, seasonal greens

Breast of Cajun Chicken *18.00*
coconut curry cream, timbale rice, green veg, spiced onions, sour cream

Pan Roasted Breast of Duck *23.95*
spiced blackberry and port wine reduction, sweet potato puree, charred tenderstem broccoli, crisp parsnip shard

Sweet & Sour Pork *18.95*
steamed rice, pineapple, mixed peppers, onions

8oz Fillet Steak *34.50*
fries, onion rings, sauté green vegetables
ADD RED WINE JUS OR PEPPERCORN SAUCE 3.75

Slow Cooked Lasagne *17.95 (SMALL £14.50)*
rich beef and pork ragu, fresh basil and tomato, creamy bechamel and cheddar glaze, fries, toasted garlic bread

Classic Steak Pie *17.95 (SMALL £14.50)*
puff pastry, seasonal vegetables, creamed potatoes

Battered Fillet of Haddock *17.95 (SMALL £14.50)*
fries, mushy peas, chip shop pickled onion, tartar sauce

Breast of Chicken with Haggis *18.00*
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, fries (VEGETARIAN OPTION AVAILABLE 16.95) V

Buttermilk Chicken Burger *17.95*
mature cheddar, homemade burger sauce, baby gem lettuce, tomato, sourdough bun, fries, coleslaw

ON THE SIDE

Garlic Bread 4.50

Crispy Onion Rings 4.50

Fries 4.50

Cajun Fries 4.75

Parmesan 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 Tender stem 4.75

DESSERTS

Chef's Cheesecake of the Day *8.75*
whipped cream, fruit garnish

Sticky Toffee Pudding *8.75*
butterscotch sauce, vanilla ice cream

Warm Banana Loaf *8.75*
toffee sauce, banoffee ice cream

Chocolate Fudge Cake *8.75*
caramel sauce, white chocolate shavings, fudge pieces, honeycomb ice cream

Cinnamon Pear Crumble *8.75*
sauce anglaise, vanilla ice cream

Vanilla Panna Cotta *8.75*
blackberry glaze, mint cream, shortbread

Biscoff Blondie *8.75*
white chocolate drizzle, vanilla ice cream

Artisan Cheese Platter *10.75*
caramelised onion Arran cheddar cheese, Arran brie, Strathdon blue, Arran oatcakes, biscuit selection, plum and apple chutney

Scottish Sundae *8.75*
tablet and shortbread, sliced strawberries, ripple ice cream, whipped cream, red fruit coulis

Trio of Ice Cream *7.75*
vanilla, honeycomb, raspberry ripple, tablet, mint chocolate chip
choice of sauces: toffee, chocolate, raspberry

(V) Suitable for Vegetarians (VE) Suitable for Vegans (VEA) Vegan Option Available. Separate Low Gluten, Dairy Free and Plant Based Menus available. Please inform us of any allergies or intolerances before placing your order.

Not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens.


ORCHID RESTAURANT