



Starters

Chef's Soup of the Day 5.95
crusty bread roll

Haggis & Black Pudding Tower 8.75
peppercorn cream, crispy leeks

Crab and Avocado Stack 9.25
white crab with mustard crème fraiche,
chilli and lemon avocado, crostinis

BBQ Glazed Chicken Bites 8.95
sesame seeds, asian slaw
as main course with fries £17.50

Honey Glazed Grilled Goats Cheese 8.95
crisp leaves, sun blushed tomatoes

Mains

Braised Ribeye Steak 19.50
red wine jus, yorkshire pudding,
creamed and roast potaotes, root vegetables

Breast of Chicken 17.50
sweet chilli and sriracha cream sauce, fries,
green vegetables

Baked Salmon Fillet 17.95
atlantic prawns, garlic and parsley cream,
seasonal vegetables, creamed and
roast potatoes

Pork Loin Steak 18.50
black pudding, dauphinoise potato,
green vegetables, wholegrain mustard jus

Breast of Cajun Chicken 17.50
mango coconut cream, timbale rice, green
veg, spiced onions, sour cream

Creamy Garlic Mushrooms 8.50 **V**
spring onions, mature cheddar,
toasted garlic bread

Loaded Potato Skins 8.95
bacon bits, mature cheddar,
garlic mayonnaise

Prawn and Crayfish Cocktail 9.75
marie rose sauce, lemon wedge,
smoked paprika, ciabatta wafers

Cauliflower Pakora 8.50 **VE**
garlic mayonnaise dip, crisp salad

Chicken Liver Pate 8.50
spiced fruit chutney, garlic bread

Mediterranean Vegetable Enchiladas 15.95 **V**
sunblushed tomatoes and rocket salad

Surf and Turf 24.95
4oz fillet medallion, garlic buttered king
prawns, dauphinoise potato, green vegeta-
bles

Solway Coast Fish Pie 18.50
smoked salmon, haddock and prawns, white
wine jus and chive cream, cheddar mash,
garlic bread

Teriyaki Mixed Vegetable Stirfry 15.95 **VE**
basmati rice, sesame seeds

DAIRY FREE MENU

Starters

Chef's Soup of The Day 5.95
crusty bread roll (ask server)

Haggis & Black Pudding Tower 8.75
red wine jus, crispy leeks

BQQ Glazed Chicken Bites 8.95
sesame seeds, asian slaw
as main course with fries 17.50

Prawn and Crayfish Salmon Cocktail 9.75
marie rose sauce, lemon wedge, smoked paprika,
ciabatta wafers

Mains

Braised Ribeye Steak 19.50
red wine jus, yorkshire pudding, roast potatoes, root vegetables

Pork Loin Steak 18.50
black pudding, potatoes, green vegetables,
wholegrain mustard jus

Mediterranean Vegetable Enchiladas 15.95 **VE**
sunblushed tomato and rocket salad

Grill

Our succulent steaks are from the highest quality
Caledonian Crown Scotch Beef, these impressive cuts
are bursting with flavour and chargrilled to perfection.
All served with mushrooms, tomato and fries.

8oz Chargrilled Sirloin Steak 31.50

8oz Chargrilled Fillet Steak 35.50

Chargrilled Butterfly Breast of Chicken 17.50

ADD SAUCE 3.75

red wine gravy

Desserts

Sticky Toffee Pudding 8.25 **VE**
toffee sauce, vanilla ice cream

Chocolate and Orange Torte 8.25 **VE**
mango coulis, mango sorbet

Caramel Cheesecake 8.25 **VE**
vanilla ice cream, fruit garnish

Trio of Coconut Ice Cream 7.75 **VE**
raspberry sauce

Cauliflower Pakora 8.50 **VE**
garlic mayonnaise dip, crisp salad

Seasonal Melon 8.25 **VE**
berry compote, strawberry and lime syrup, raspberry sorbet

Loaded Potato Skins 8.95 **VE**
salsa, cheddar

Avocado Toast 8.50 **VE**
pico de gallo

Teriyaki Mixed Vegetable Stirfry 15.95 **VE**
basmati rice, sesame seeds

Chickpea En-Croute 16.50 **VE**
ratatouille, basmati rice

Tomato & Sriracha Spiced Pasta 16.50 **VE**
applewood glaze

RAD Classics

Slow Cooked Diced Beef 16.95
seasonal vegetables, potatoes

Battered Fillet of Haddock 18.50
fries, garden peas, tartare sauce

Breast of Chicken with Haggis 17.50
seasonal vegetables, potatoes, red wine jus

Sides

Garlic Bread — 4.50

Crispy Onion Rings — 4.50

Fries — 4.50

Chilli Fries, Cajun Fries — 4.75

Creamed Mashed Potato — 4.50

Root Vegetables — £4.50

Steamed Greens— 4.50

Garlic King Prawns — 7.95

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LOW-GLUTEN MENU

Starters

- Chef's Soup of The Day** 5.95
crusty bread roll (ask server)
- Crab and Avocado Stack** 9.25
white crab with mustard crème fraiche, chilli and lemon avocado, oatcakes
- Honey Glazed Grilled Goats Cheese** 8.95
crisp leaves, sunblushed tomatoes
- Creamy Garlic Mushrooms** 8.50 **V**
spring onions, mature cheddar, toasted bread

- Loaded Potato Skins** 8.95
bacon bits, mature cheddar, garlic mayonnaise
- Prawn and Crayfish Salmon Cocktail** 9.75
marie rose sauce, lemon wedge, smoked paprika, ciabatta wafers
- Chicken Liver Pate** 8.50
spiced fruit chutney, toasted bread

Mains

- Braised Ribeye Steak** 19.50
red wine jus, creamed and roast potatoes, root vegetables
- Breast of Chicken** 17.50
sweet chilli and sriracha cream sauce, fries, green vegetables
- Baked Salmon Fillet** 17.95
atlantic prawns, garlic and parsley cream, seasonal vegetables, creamed and roast potaotoes
- Pork Loin Steak** 18.50
dauphinoise potato, green vegetables, wholegrain mustard jus

- Breast of Cajun Chicken** 17.50
mango coconut cream, timbale rice, green veg, spiced onions, sour cream
- Solway Coast Fish Pie** 18.50
smoked salmon, haddock and prawns, white wine and chive cream, cheddar mash, garlic bread
- Teriyaki Mixed Vegetable Stirfry** 15.95 **VE**
basmati rice, sesame seeds

- Surf and Turf** 24.95
4oz fillet medallion, garlic buttered king prawns, dauphinoise-potato, green vegetables

Grill

Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection. All served with mushrooms, tomato and fries.

- 8oz Chargrilled Sirloin Steak** 31.50

- 8oz Chargrilled Fillet Steak** 35.50

- Chargrilled Butterfly Breast of Chicken** 17.50

- ADD SAUCE 3.75**
peppercorn / red wine jus / garlic butter / diane

Desserts

- Mixed Berry Pavlova** 8.75
chantilly cream, berry compote, ripple ice cream
- Chocolate Fudge Cake** 8.25
fudge pieces, white chocolate shards, toffee drizzle, chantilly cream, vanilla ice cream
- Scottish Sundae** 8.50
crumbed tablet, sliced strawberries, raspberry ripple ice cream, whipped cream, fruit coulis

- Vanilla Crème Brulee** 8.25
berry compote
- Trio of Ice Cream** 7.75
vanilla, chocolate, raspberry ripple, honeycomb
Choice of sauce: toffee, chocolate, raspberry
- Cheese Platter** 9.75
mature cheddar, brie, blue stilton, oatcakes, grapes, fruit chutney, celery

RAD Classics

- Classic Steak Pie** 16.95
seasonal vegetables, creamed potato
- Oven Baked Traditional Lasagne** 16.50
garlic bread, mixed leaf salad
- Classic Macaroni Cheese** 15.95 **V**
garlic bread, fries

Burgers

- RAD Steak Burger** 16.95
6oz burger, applewood smoked cheddar, bacon, salsa, gem lettuce, beef tomato, fries, homemade slaw
- Breast of Chicken Burger** 16.50
brie, cranberry mayonnaise, gem lettuce, beef tomato, fries, homemade slaw

From the Grill

Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection. All served with fries, onion rings, macaroni cheese.

- 8oz Chargrilled Sirloin Steak 31.50
- 8oz Chargrilled Fillet Steak 35.50
- Chargrilled Butterfly Breast of Chicken 17.50

- ADD SAUCE £3.75 peppercorn, red wine jus, garlic butter, diane

Desserts

- Chef's Cheesecake of the Day** 8.25
whipped cream, fruit garnish
- Mixed Berry Pavlova** 8.75
chantilly cream, berry compote, ripple ice cream
- Sticky Toffee Pudding** 8.25
butterscotch sauce, vanilla ice cream
- Chocolate Fudge Cake** 8.25
fudge pieces, white chocolate shards, toffee drizzle, chantilly cream, vanilla ice cream
- Scottish Sundae** 8.50
crumbed tablet and shortbread, sliced strawberries, raspberry ripple ice cream, whipped cream, fruit coulis

- Battered Fillet of Haddock** 18.50
fries, garden peas, tartar sauce
- Breast of Chicken with Haggis** 17.50
seasonal vegetables, creamed potato, peppercorn sauce
- Sweet Potato & Roasted Vegetable Burger** 15.95 **VE**
panko crumbed, red pepper mayonnaise, fries
- Apple Crumble** 8.25
warm custard, vanilla ice cream
- Vanilla Crème Brulee** 8.25
homemade shortbread, berry compote
- Trio of Ice Cream** 7.75
vanilla, chocolate, raspberry ripple, honeycomb
Choice of sauce: toffee, chocolate, raspberry
- Cheese Platter** 9.75
mature cheddar, brie, blue stilton, biscuit selection, grapes, fruit chutney, celery

Light Bites

Toasted Club Sandwich 11.50
chicken, bacon, lettuce, beef tomato, mayo,
tortilla chips, homemade slaw

Cajun Chicken Nachos 10.95
cheddar cheese, sour cream, jalapenos

Wholetail Scampi 11.50
scampi bites, tartare sauce, crispy capers

Posh Fish Finger Sandwich 10.50
battered fish goujons, tartare sauce,
toasted bloomer

Bloomer Sandwiches

all bloomer sandwiches served with coleslaw,
mixed salad, tortilla chips

Gammon, Tomato, Wholegrain Mustard 8.95

Tuna Mayonnaise, Red Onion 8.95

Egg, Chive Mayonnaise 8.95

Cajun Chicken Mayonnaise 8.95

Prawn Marie Rose 9.95

Mature Cheddar, Pickle 8.95

Paninis

all paninis served with coleslaw,
mixed salad, tortilla chips

Brie, Bacon, Chutney 11.50

Steak, Red Onion 11.50

Cajun Chicken Mayonnaise 11.50

Mozzarella, Sunblushed Tomatoes, Pesto 11.50

ADD SOUP 5.00 ADD CHIPS 3.50 to your light bite dish

Afternoon Tea

Enjoy a freshly prepared Afternoon Tea in a relaxing,
friendly atmosphere overlooking our beautiful gardens
at Hetland Hall Hotel.

Afternoon Tea for 1 24.95

Afternoon Tea for 2 35.95

Starters

Seasonal Melon 8.25 **VE**
berry compote, strawberry and lime syrup,
raspberry sorbet

Loaded Potato SKins 8.95 **VE**
salsa, cheddar

Avocado Toast 8.50 **VE**
pico de gallo

Cauliflower Pakora 8.50 **VE**
garlic mayonnaise dip, crisp salad

Mains

Mediterranean Vegetable Enchiladas 15.95 **VE**
sunblushed tomato and rocket salad

Teriyaki Mixed Vegetables Stirfry 15.95 **VE**
basmati rice, sesame seeds

Chickpea En-Croute 15.95 **VE**
ratatouille, basmati rice

Tomato & Sriracha Spiced Pasta 16.50 **VE**
applewood glaze

Desserts

Sticky Toffee Pudding 8.25
toffee sauce, vanilla ice cream

Chocolate and Orange Torte 8.25
mango coulis, mango sorbet

Caramel Cheesecake 8.25
vanilla ice cream, fruit garnish

Trio of Coconut Ice Cream 7.75
raspberry sauce

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