



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 Strips** 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
- Pan Seared Breast of Duck** 19.50
blackberry reduction, dauphinoise potato,
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 Chicken Enchiladas 17.95
fries, mixed salad
vegetarian option available 15.95

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

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

Sweet Chilli King Prawn Stirfry 18.50
basmati rice, mixed vegetables, sesame seeds
vegetarian option available 15.95 **VE**

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
- BBQ Glazed Chicken Strips** 8.95
sesame seeds, asian slaw
as main course with fries 17.50
- Prawn and Crayfish Cocktail** 9.75
marie rose sauce, lemon wedge, smoked paprika,
ciabatta wafers

Mains

- Braised Ribeye Steak** 19.50
red wine jus, roast potatoes, root vegetables
- Pork Loin Steak** 18.50
black pudding, potatoes, green vegetables,
wholegrain mustard jus
- Mediterranean Chicken Enchiladas** 17.95
fries, mixed salad
vegetarian option available 15.95
- Pan Seared Breast of Duck** 19.50
blackberry reduction, potatoes, 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
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

Sweet Chilli King Prawn Stirfry 18.50
basmati rice, mixed vegetables, sesame seeds
vegetarian option available 15.95 **VE**

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

Tomato & Sriracha Spiced Pasta 16.50 **VE**
cheddar 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

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

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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GLUTEN FREE 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
- Prawn and Crayfish Cocktail** 9.75
marie rose sauce, lemon wedge, smoked paprika
- 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
- Pan Seared Breast of Duck** 19.50
blackberry reduction, dauphinoise potato, green vegetables
- Baked Salmon Fillet** 17.95
atlantic prawns, garlic and parsley cream, seasonal vegetables, creamed and roast potatoes
- Surf and Turf** 24.95
4oz fillet medallion, garlic buttered king prawns, dauphinoise potato, green vegetables

- 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, toasted bread
- Sweet Chilli King Prawn Stirfry** 18.50
basmati rice, sesame seeds, mixed vegetables
vegetarian option available 15.95 **VE**
- Pork Loin Steak** 18.50
dauphinoise potato, green vegetables, wholegrain mustard jus

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

- 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

Sweet Chilli 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**
cheddar 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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