
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 fraîche,
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

Slow Cooked Diced Beef £16.95
seasonal vegetables, creamed potato

Breast of Chicken £17.50
seasonal vegetables, creamed potato, peppercorn sauce