



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 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

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

Smoked Salmon, Haddock & Prawn Gratin 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**

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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V — VEGETARIAN **VE** — VEGAN

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

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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 fraîche,
chilli and lemon avocado, oatcakes

Honey Glazed Grilled Goats Cheese 8.95
crisp leaves, sunblushed tomatoes

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

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

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

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

RAD Classics

Slow Cooked Diced Beef £16.95
seasonal vegetables, creamed potato

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

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

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

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

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V — VEGETARIAN **VE** — VEGAN

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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