

## White Wines

<b>Monterio Viura   Spain</b> £4.60 £6.00 £17.75 citrus and apple overtones. Floral, fruity and delicate	<b>Patriarche Viognier   France</b> £20.95 spicy white with apricot notes
<b>Moondarra Chardonnay   Australia</b> £4.75 £6.10 £18.50 Delicious flavours of peaches and pineapple	<b>La Soraia Gavi, DOCG   Italy</b> £24.95 floral aromas, intense white and citrus fruit flavours
<b>Trulli Pinot Grigio   Italy</b> £5.00 £6.60 £18.95 Full of fruit with flavours of grapefruit and lemons	<b>Anapai River Sauv Blanc   Marlborough</b> £22.95 citrusy wine, packed with tropical fruit flavours
<b>Don Segundo, Sauv Blanc, Chile</b> £4.75 £6.10 £18.50 Aromas of citrus fruit combined with grassy notes	<b>Abadia Milagro Rioja Blanco   Spain</b> £24.95 Scent of white flowers and fresh tropical fruits
<b>Culemborg Chenin Blanc, South Africa</b> £18.50 Delectable sun ripened tropical fruits on the nose.	<b>Baron de Badassiere Picpoul De Pinet</b> £24.95 fresh fruit aromas of citrus and some floral notes
<b>Highfield Estate Riesling   New Zealand</b> £25.95 apricot and peach aromas, luscious finish	

## Red Wines

<b>Monterio Tempranillo   Spain</b> £4.60 £6.00 £17.75 vanilla from the oak and freshness of the grape	<b>Melini Chianti del Masso, Italy</b> £23.50 Ripe fruit and floral hints
<b>Don Segundo Laderas, Merlot, Chile</b> £5.00 £6.60 £18.95 bursting with ripe brambly fruit	<b>Culemborg Pinotage   South Africa</b> £20.95 Delicious red fruit notes, hints of spice
<b>Los Tilos Cabernet Sauvignon, Chile</b> £5.45 £7.10 £20.95 Dark fruit aromas with a hint of pepper	<b>Moondarra Shiraz   Australia</b> £19.95 Big and bold, blackberries and a hint of oak
<b>Zarapito Malbec   Argentina</b> £5.45 £7.10 £20.95 cherries and red fruits	<b>Beaujolais Village AOC   Burgundy, France</b> £25.95 soft fruit on the palate and gentle tannins on the finish
<b>Abadia Milagro Rioja Tempranillo, Spain</b> £20.95 Delicious fruit aromas, mellow with dark fruits	<b>Caliterra Reserva Carmenere   Chile</b> £23.95 subtle spicy notes of cinnamon and black pepper
<b>Pinot Noir Patriarche   France</b> £21.95 Flavours of cherries and raspberries	

## Rose Wines

<b>Monterio Tempranillo Rosado   Spain</b> £4.60 £6.00 £17.75 hint of sweetness with a touch of peach	<b>Hunters Cove White Zinfandel   USA</b> £5.00 £6.60 £18.95 fruity, medium bodied and refreshing wine
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## Champagne and Sparkling Wine

<b>Lanson White Label Sec NV Champagne</b> £47.50 fresh and zesty, and works well with natural fruits	<b>Maschio dei Cavalieri Prosecco Spumante, Italy</b> £27.50 pronounced candied fruit with sweet flowers
<b>Lanson Rose Label Brut Rosé NV Champagne</b> £47.50 aromas of roses, fresh red berries	<b>Maschio Dei Cavalieri Rosa Spumante, Italy</b> £28.50 floral bouquet of rose and violet red summer fruits
<b>Reynier Brut Champagne</b> £42.00 red berries and orange and an elegant palate	<b>Maschio Dei Cavalieri Frizzante   Italy</b> £21.00 Fruity bouquet with a peach predominance



## A La Carte

### (DS) = Daily Special Offer

**Monday – Thursday**  
12pm – 5pm  
**2 Course from £12.50**  
**3 Course from £15.50**

**Friday - Saturday**  
12pm – 5pm  
**2 Course from £14.50**  
**3 Course from £17.50**

**Sunday**  
12pm – 9pm  
**2 Course from £16.50**  
**3 Course from £19.50**

## Starters

<b>Radstone Platter for 2</b> £14.50 chicken tempura, oriental beef skewers, chicken liver pate, haggis fritters, red onion chutney, sweet chilli dip, garlic ciabatta bread	<b>Seafood Platter for 2</b> £15.50 atlantic prawn marie rose, oak roast smoked salmon, sriracha spiced prawns, wholetail scampi, lemon and dill mayonnaise, toasted bread
<b>Soup of the Day (DS)</b> £4.50 crusty roll	<b>Pan Seared Scallops</b> £7.50 black pudding, minted pea puree, bacon crumb
<b>Rad Tower of Haggis and Black Pudding</b> £5.95 crispy leeks, peppercorn sauce	<b>Traditional Prawn Cocktail</b> £6.50 marie rose sauce, tortilla wafers
<b>Chorizo, Chicken and Red Pepper Crepe</b> £5.75 garlic and spring onion cream sauce	<b>Chicken Liver Pate (DS)</b> £5.95 red onion marmalade, garlic ciabatta bread
<b>Oriental Beef and Spring Onion Skewers</b> £6.95 teriyaki sauce, prawn crackers	<b>Glazed Lemon and Thyme Chicken Wings</b> £5.95 toasted sesame seeds, aioli dip
<b>V Goats Cheese and Beetroot Bruschetta</b> £5.75 rocket and carrot salad, balsamic glaze	<b>Sriracha Spiced Tiger Prawns</b> £6.95 chilli and garlic glaze, toasted sesame seeds
<b>V Baked Garlic Mushrooms (DS)</b> £5.50 parmesan crust, garlic ciabatta bread	<b>King Prawn   Chicken   V Vegetable Tempura</b> £7.95   £6.95   £5.95 teriyaki dip, sweet chilli sauce

## Mains

<b>Slow Braised Rump of Beef</b> black pudding, peppercorn sauce cream mash, roast root vegetables	<b>£12.95</b>	<b>Pan Fried Breast of Chicken and Haggis</b> peppercorn sauce, cream mash, roast root vegetables	<b>£14.95</b>
<b>Breast of Chicken with Chorizo</b> cajun cream sauce, sweet potato wedges	<b>£12.95</b>	<b>Moroccan Spiced Medallions of Pork</b> lemon and herb scented cous cous, mint raita	<b>£13.95</b>
<b>Oven Roasted Shetland Salmon</b> saffron cream, dauphinoise potato, wilted greens	<b>£13.95</b>	<b>Strips of Beef Fillet Stroganoff</b> mushroom shallots, french mustard, paprika brandy cream, steamed rice	<b>£13.95</b>
<b>Medallions of Scottish Beef Fillet</b> wholegrain mash, crisp greens, whisky and haggis sauce	<b>£23.95</b>	<b>Penne Alfredo</b> garlic ciabatta bread <b>add chicken £2, add salmon £2.50</b>	<b>£9.95</b>
<b>Seared Fillet of Cod</b> chorizo and five bean casselout, crispy kale	<b>£13.95</b>	<b>Oven Baked Beef Lasagne</b> fresh mixed salad, garlic ciabatta bread	<b>£10.50</b>
<b>Panko Crumbed Chicken Breast</b> steamed basmati rice, katsa curry cream, pickled red cabbage	<b>£11.95</b>	<b>Warm Chicken and Bacon Salad</b> poached egg, honey mustard dressing, garlic croutons	<b>£11.95</b>
<b>Classic Fish and Chips (DS)</b> battered haddock, garden peas, hand cut chips, tartar sauce	<b>£10.95</b>	<b>Traditional Steak Pie (DS)</b> puff pastry, creamed potato, roast root vegetables	<b>£10.95</b>
<b>V Macaroni and Cheese (DS)</b> skinny fries <b>add bacon and leek £1</b>	<b>£9.50</b>	<b>King Prawn   Chicken   V Vegetable Tempura</b> <b>£13.95   £12.95   £10.95</b> fries, teriyaki dip, sweet chilli sauce	
<b>Beef   Chicken   V Vegetable Fajitas</b> <b>£13.95   £12.95   £10.95</b> warm tortilla wraps, salsa, sour cream, cheddar cheese		<b>Teriyaki Vegetable Stir Fry</b> egg noodles, crunchy vegetables, prawn crackers <b>add chicken £2, add strips beef £3</b>	<b>£10.50</b>

## Side Orders

<b>Sauté Crisp Green Vegetables</b>	<b>£2.50</b>	<b>Onion Rings</b>	<b>£1.95</b>
<b>Mac N Cheese</b>	<b>£2.50</b>	<b>Sweet Potato Fries</b>	<b>£2.25</b>
<b>Marmalade Roast Root Vegetables</b>	<b>£2.25</b>	<b>Skinny Fries</b>	<b>£1.95</b>
<b>Garlic Ciabatta Bread</b>	<b>£1.95</b>	<b>Hand Cut Chips</b>	<b>£2.25</b>
<b>Garlic Ciabatta Bread with Cheese</b>	<b>£2.25</b>	<b>Piri Piri Fries</b>	<b>£2.25</b>
<b>Garlic Dressed Caesar Style Salad</b>	<b>£2.25</b>		

## From The Grill - All weights are approximate prior to cooking

All grills served with grilled tomato, field mushroom, hand-cut chips

<b>Butterfly Breast of Chicken</b>	<b>£11.95</b>	<b>Sauces £1.95</b>
<b>8oz Sirloin Steak</b>	<b>£19.95</b>	Whisky Cream   Peppercorn Cream
<b>8oz Centre Cut Fillet Steak</b>	<b>£23.95</b>	Garlic and Spring Onion Cream
<b>10oz Gammon Steak</b>	<b>£12.95</b>	Diane Sauce   Red Wine Jus
<b>Add to your grill</b>		
<b>King Prawns cooked in Garlic Butter</b>	<b>£4.95</b>	
<b>Slice of Haggis   Slice of Black Pudding</b>	<b>£1.50</b>	

## Burgers

All burgers served with skinny fries, toasted brioche bun	<b>Highlander Burger</b>	<b>£11.95</b>
	6oz burger, haggis fritter, potato scone, peppercorn sauce	
<b>RAD Steak Burger</b>	<b>£10.95</b>	
6oz burger, applewood smoked cheddar, bacon	<b>Hunter Chicken Burger</b>	<b>£11.95</b>
	chicken breast, bacon, cheddar cheese, BBQ sauce	

## Desserts

<b>Chef Cheesecake of the Day (DS)</b> whipped cream	<b>£5.50</b>	<b>Toffee Pavlova</b> salted caramel ice cream, whipped cream	<b>£5.95</b>
<b>White Chocolate and Raspberry Tartlet</b> raspberry ripple ice cream	<b>£6.50</b>	<b>Strawberry Belgian Waffles</b> whipped cream, strawberry syrup	<b>£5.95</b>
<b>Rhubarb Crumble</b> gingerbread ice cream, crème anglaise	<b>£5.50</b>	<b>Sticky Toffee Pudding (DS)</b> vanilla ice cream, butterscotch sauce	<b>£5.50</b>
<b>Chocolate Avalanche Sundae</b> fudge cake, chocolate brownie, marshmallows, chantilly cream, chocolate and butterscotch sauce, vanilla ice cream	<b>£6.95</b>	<b>Trio of Award Winning Ice Cream (DS)</b> vanilla, salted caramel, mint choc chip, raspberry ripple, gingerbread choice of sauces: toffee, chocolate, raspberry	<b>£4.95</b>
<b>Scottish Cheese Board</b> Mull of Kintyre cheddar, Strathdon blue, Howgate brie, savoury biscuits, grapes, chutney	<b>£7.95</b>	<b>Lemon and Lime Posset</b> homemade shortbread	<b>£5.50</b>
Add an extra scoop of ice cream to your dessert for £1			

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink