

festive fayre menu

Monday-Thursday 12-5pm
Sunday 12-9pm

2 COURSE £24.50

3 COURSE £30.50

Friday-Saturday 12-5pm

2 COURSE £26.50

3 COURSE £33.50

STARTERS

Chef's Soup of the Day 5.95
crusty roll

Creamy Garlic Mushrooms 8.50 V
toasted garlic bread

Honeydew Melon and Fresh Fruit Platter 8.50 V
winter berry compote

Breaded Brie Wedges 8.75 V
cranberry sauce

Black Pudding Fritters 8.75
peppercorn cream

MAINS

Traditional Roast Turkey 18.95
sage and onion stuffing, pigs in blanket, rich gravy,
roast and creamed potatoes, seasonal vegetables

Braised Ribeye Steak 19.50
(£3 supplement on 2/3 course price)
black pudding, peppercorn sauce, roast and creamed potatoes,
seasonal vegetables

Breast of Chicken topped with Cranberry and Brie 18.95
spring onion and garlic cream, sauteed potatoes, steamed greens

Fillet of Salmon 19.50
saffron butter, creamed potatoes, market vegetables

Mediterranean Vegetable Tartlet 15.95 V
brie, roast garlic and tomato sauce, roast potatoes, crisp salad

SIDES

Honey and Thyme Pigs in Blankets (10) 6.50

Festive Loaded Fries 8.95
turkey, stuffing, cranberry sauce, gravy

Bacon and Garlic Cream Brussel Sprouts 5.50

DESSERTS

Sticky Toffee Pudding 8.25
vanilla ice cream, butterscotch sauce

Chocolate Orange Cheesecake 8.25
whipped cream, chocolate shards

Winter Berry Meringue 8.25
chantilly cream, ripple ice cream

Apple Crumble Tart 8.25
warm vanilla custard

Vanilla Crème Brulee 8.25
buttered shortbread

A LA CARTE MENU

Starters

Smoked Chicken Caesar Salad 8.50
gem lettuce, parmesan shavings, crispy croutons, caesar dressing

Sunblushed Tomato and Red Onion Bruschetta 8.50 V
goats cheese pieces, balsamic dressing
(vegan option available £8.50) **VE**

Grilled King Prawn Skewers 9.75
garlic and lemon aioli, crispy savoy cabbage

Chicken Liver Parfait 8.50
red onion marmalade, mixed leaf salad, arran oaties

Prawn & Crayfish Cocktail 9.75
marie rose sauce, crisp baby gem, smoked paprika, buttered bread

Crispy Tempura Chicken 8.95 Vegetable 8.50 V
garlic mayonnaise

Main Course Crispy Tempura with Fries
Crispy Tempura Chicken 8.95 Vegetable 8.50 V

Mains

Mixed Seafood Gratin 18.95
smoked salmon, haddock, prawns, white wine and chive cream,
cheddar glaze, garlic bread

Pan Seared Breast of Duck 21.95
braised red cabbage, tender stem broccoli, dauphinoise potato,
black cherry treacle, garlic bread

Cajun Chicken Penne Pasta 17.50
sauteed onions and peppers, cajun cream sauce, garlic bread
Vegetarian option available 15.95 V

Medallions of Beef Fillet 31.50
bacon, onion and garlic herb cream sauce, dauphinoise potato,
tender stem broccoli, asparagus spears

Burgers

RAD Steak Cheeseburger 16.50
6oz burger, baby gem, smoked applewood cheddar, bacon, tomato salsa,
toasted ciabatta bun, fries, coleslaw

Chicken Burger 16.50
brie, red onion chutney, gem lettuce, beef tomato, ciabatta bun, fries,
coleslaw

Sweet Potato and Roasted Vegetable Burger 15.95 VE
crispy crumb, salsa, gem lettuce, beef tomato, ciabatta bun, fries

Should you have concerns about a food allergy or intolerance, please speak
to a member of 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

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 macaroni cheese, onion rings, fries.

6oz Fillet 31.50 6oz Sirloin 24.50

Butterfly Breast of Chicken 16.50

Add Sauce 3.75
red wine jus / peppercorn / garlic butter

RAD Classics

Traditional Steak Pie 16.95
slow braised beef shoulder, puff pastry, creamed potato, seasonal vegetables

Chargriled Breast of Chicken 17.95
haggis, peppercorn sauce, creamed potato, roasted vegetables

Oven Baked Beef Lasagne 16.50
fries, garlic bread

Classic Fish & Chips 17.50
battered haddock, garden peas, fries, chunky tartar sauce

Macaroni Cheese 15.95 V
fries, garlic bread, add bacon £1.00

Desserts

Luxury Chocolate Fudge Cake 8.75
toffee sauce, fudge pieces, white chocolate shards, clotted cream,
vanilla ice cream

Scottish Sundae 8.25
crumbed tablet and shortbread, sliced strawberries,
raspberry ripple ice cream, chantilly cream, fruit coulis

Trio of Ice Cream 7.75
vanilla, raspberry ripple, chocolate, tablet
choice of sauces: toffee, chocolate, raspberry

Sides

Garlic Bread 4.50

Cheesy Garlic Bread 4.75

Crispy Onion Rings 4.50

Fries 4.50

Chilli Fries, Cajun Fries 4.75

Buttered Seasonal veg 4.50

Creamed Mash Potato 4.50

Macaroni Cheese 5.50