

WHITE WINE

MONTERIO VIURA
SPAIN | £4.80 £6.35 £18.75
Citrus and apple overtones. Floral, fruity and delicate

MOONDARRA CHARDONNAY
AUSTRALIA | £4.95 £6.50 £19.50
Delicious flavours of peaches and pineapple

TRULLI PINOT GRIGIO
ITALY | £5.10 £6.70 £19.95
Full of fruit with flavours of grapefruit and lemons

DON SEGUNDO SAUV BLANC
CHILE | £4.95 £6.50 £19.50
Aromas of citrus fruit combined with grassy notes

CULEMBORG CHENIN BLANC
SOUTH AFRICA | £19.50
Delectable sun ripened tropical fruits on the nose

HIGHFIELD ESTATE RIESLING
NEW ZEALAND | £26.95
Apricot and peach aromas, luscious finish

PATRIARCHE VIOGNIER
FRANCE | £21.95
Spicy white with apricot notes

LA SORAIA GAVI, DOCG
ITALY | £25.95
Floral aromas, intense white and citrus fruit flavours

ANAPAI RIVER SAUV BLANC
MARLBOROUGH | £23.95
Citrusy wine, packed with tropical fruit flavours

BARON DE BADASSIERE PICPOUL DE PINET | £25.95
Fresh fruit aromas of citrus and some floral notes



STARTERS

SOUP OF THE DAY | £4.95
crusty roll

RAD TOWER OF HAGGIS
AND BLACK PUDDING | £6.50
crispy leeks, peppercorn sauce

CHICKEN · VEGETABLE
TEMPURA | £6.95 · £6.50
teriyaki dip, sweet chilli sauce

AYRSHIRE HAGGIS NACHOS | £5.95
smoked cheese glaze, peppercorn sauce

ASSIETTE OF SEASONAL MELON | £5.95
*strawberries, fresh pineapple, mango coulis,
refreshing blackcurrant sorbet*

CHEF SPECIALITIES

PAN SEARED SCALLOPS
AND KING PRAWNS | £7.95
tomato salsa and harissa dressing

SALT AND CHILLI CHICKEN | £6.50
garlic and lime mayonnaise

CHICKEN LIVER PARFAIT | £6.50
red onion marmalade, garlic ciabatta bread

BREADED GOATS CHEESE | £5.95
sweet chilli marmalade

TRADITIONAL PRAWN COCKTAIL | £6.95
marie rose sauce, pretzel bread

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

DAILY SPECIALS

LOOK OUT FOR THE SYMBOL

MONDAY - THURSDAY | 12 - 5PM

Courses from £12.50 Courses from £15.50

FRIDAY - SATURDAY | 12 - 5PM

Courses from £13.95 Courses from £16.95

SUNDAY | 12 - 9PM

Courses from £16.95 Courses from £19.95

Our chefs love to bring new flavours from around the world using best quality ingredients and recipes.

If you're struggling to make your choice
why not try one of our chefs specialities.

LOCALLY SOURCED, GOOD FOOD.

Our menus combine traditional and modern dishes and include fusion specialities each prepared with love from our enthusiastic kitchen team.

RED WINE

MONTERIO TEMPRANILLO
SPAIN | £4.80 £6.35 £18.75
Vanilla from the oak and freshness of the grape

DON SEGUNDO LADERAS, MERLOT
CHILE | £5.10 £6.70 £19.95
Bursting with ripe brambly fruit

LOS TILOS CABERNET SAUVIGNON
CHILE | £5.70 £7.40 £21.95
Dark fruit aromas with a hint of pepper

ZARAPITO MALBEC
ARGENTINA | £5.70 £7.40 £21.95
Cherries and red fruits

ABADIA MILAGRO RIOJA TEMPRANILLO
SPAIN | £21.95
Delicious fruit aromas, mellow with dark fruits

PINOT NOIR PATRIARCHE
FRANCE | £22.95
Flavours of cherries and raspberries

MELINI CHIANTI DEL MASSO
ITALY | £24.50
Ripe fruit and floral hints

CULEMBORG PINOTAGE
SOUTH AFRICA | £21.95
Delicious red fruit notes, hints of spice

MOONDARRA SHIRAZ
AUSTRALIA | £20.95
Big and bold, blackberries and a hint of oak

BEAUJOLAIS VILLAGE AOC
BURGUNDY FRANCE | £26.95
Soft fruit on the palate and gentle tannins on the finis

ROSÉ WINE

MONTERIO TEMPRANILLO ROSADO
SPAIN | £4.60 £6.00 £17.75
Hint of sweetness with a touch of peach

HUNTERS COVE WHITE ZINFANDEL
USA | £5.00 £6.60 £18.95
Fruity, medium bodied and refreshing wine

CHAMPAGNE AND SPARKLING WINE

LANSON WHITE LABEL SEC NV CHAMPAGNE | £47.50
Fresh and zesty, and works well with natural fruits

LANSON ROSE LABEL BRUT ROSÉ NV
CHAMPAGNE | £47.50
Aromas of roses, fresh red berries

MASCHIO DEI CAVALIERI PROSECCO SPUMANTE
ITALY | £27.50
Pronounced candied fruit with sweet flowers

MASCHIO DEI CAVALIERI ROSA SPUMANTE
ITALY | £28.50
Floral bouquet of rose and violet red summer fruits

MASCHIO DEI CAVALIERI FRIZZANTE
ITALY | £22.50
Fruity bouquet with a peach predominance

MAINS

CHARGRILLED BREAST OF CHICKEN | £12.95

sun blushed tomato and pesto cream, sautéed potatoes, crisp greens

MEDALLIONS OF BEEF FILLET | £23.95

garlic king prawns, sautéed new potatoes, crisp greens

BAKED FILLET OF SALMON | £13.95

grilled asparagus, lobster and lemon oil, sautéed potatoes

CAJUN CHICKEN AND SPRING ONION CREPE | £12.95

mixed leaves, fries

PAN FRIED BREAST OF DUCK | £15.95

raspberry and elderflower jus, tenderstem broccoli sweet potato crisps, baby carrots

FIRE CRACKER CHICKEN | £12.95

fusilli pasta, tomato and fresh chillies, garlic ciabatta bread

TAGLIATELLE CARBONARA | £10.95

mushrooms, onions, parmesan cheese, garlic ciabatta bread

ADD CHICKEN £2 • ADD HAM £3 • ADD KING PRAWN £3

WARM CHICKEN SATAY AND PINEAPPLE SKEWER | £12.95

toasted cashew nuts, salad leaves, curried mayo

PAN SEARED MONKFISH AND PANCETTA | £14.95

lime and coconut sauce, Israeli cous cous

SUCCULENT BREAST OF CHICKEN | £12.95

tower of haggis, neeps and tatties, peppercorn cream

BATTERED HADDOCK FILLET | £12.95

chipped potatoes, mushy peas

SLOW BRAISED BEEF | £13.95

yorkshire pudding, chasseur sauce creamed mash potatoes, root vegetables

STEAK AND SAUSAGE PIE | £13.50

puff pastry, mash potatoes, market vegetables

BABY MUSHROOM AND SPINACH STROGANOFF | £10.95

coriander rice, toasted naan bread

ADD CHICKEN £2 • ADD HAM £3 • ADD KING PRAWN £3

GRILL

All grills served with grilled tomato, field mushroom, fries, onion rings
All weights are approximate prior to cooking

BUTTERFLY BREAST OF CHICKEN

£10.95

8OZ SIRLOIN STEAK

£19.95

10OZ RIBEYE STEAK

£21.50

8OZ FILLET STEAK

£22.95

A TASTY
EXTRA

TIGER PRAWNS COOKED IN GARLIC BUTTER | £4.95

SLICE OF HAGGIS OR BLACK PUDDING | £1.50

SAUCES | £1.95

peppercorn cream | garlic butter
chive cream sauce | mushroom sauce
red wine jus | sweet chilli cream

BURGERS

All burgers served with fries, toasted brioche bun

RAD STEAK BURGER | £10.95
6oz burger, applewood smoked cheddar, bacon, salsa

HIGHLANDER BURGER | £11.95
6oz burger, haggis, peppercorn sauce

CHICKEN FAJITA BURGER | £11.50
cheddar cheese, salsa, creme fraiche

ADD ONION RINGS £1

SIDES

SAUTÉ CRISP GREEN VEGETABLES
£2.50

HONEY ROAST ROOT VEGETABLES
£2.50

GARLIC CIABATTA BREAD
£1.95

GARLIC CIABATTA BREAD WITH CHEESE
£2.25

GARLIC DRESSED CAESAR STYLE SALAD
£2.25

ONION RINGS
£1.95

GARLIC FRIES
£2.25

FRENCH FRIES
£1.95

DESSERTS

CHEF CHEESECAKE OF THE DAY | £5.75
chantilly cream

TOFFEE BANANA WAFFLE | £5.75
cinnamon ice cream, butterscotch sauce

LUXURY CHOCOLATE FUDGE CAKE | £6.50
fudge pieces, vanilla ice cream

STRAWBERRY SHORTCAKE SUNDAE | £5.95
raspberry yoghurt ice, vanilla ice cream

CHEESE PLATTER | £6.50
cheddar, brie, stilton, biscuits, grapes, pineapple and pepper chutney

STICKY TOFFEE PUDDING | £5.95
butterscotch sauce, vanilla ice cream

LEMON TART | £5.75
raspberry yoghurt ice, white chocolate frosting

PEACH PAVLOVA | £5.75
mango ice cream

VANILLA CRÈME BRULÉE | £5.75
shortbread biscuits, strawberry compote

TRIO OF ICE CREAM | £4.95
vanilla, toffee fudge, raspberry ripple, cinnamon
choice of sauces: toffee, chocolate, raspberry

ADD AN EXTRA SCOOP OF ICE CREAM TO YOUR DESSERT £1

**VEGAN, VEGETARIAN
OR GLUTEN FREE?**

please ask your server for the menu to suit your dietary requirements.