

## 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*

## 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 finish*

## 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*



## DAILY SPECIALS

LOOK OUT FOR THE SYMBOL

MONDAY - THURSDAY | 12 - 5PM

2 Courses from £12.50 3 Courses from £15.50

FRIDAY - SATURDAY | 12 - 5PM

2 Courses from £13.95 3 Courses from £16.95

SUNDAY | 12 - 9PM

2 Courses from £16.95 3 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.

## STARTERS

**SOUP OF THE DAY** | £4.95   
*crusty roll*

**RAD TOWER OF HAGGIS AND BLACK PUDDING** | £6.75  
*crispy leeks, peppercorn sauce*

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

**MINI CAJUN CHICKEN & SPRING ONION CREPE** | £5.95  
*side salad*

**SEASONAL MELON** | £5.95   
*fruit yoghurt ice, passion fruit coulis*

**PAN SEARED SCALLOPS AND KING PRAWNS** | £7.95  
*pea puree, gaufrette potatoes*

### CHEF SPECIALITIES

**SWEET AND STICKY SALT AND CHILLI CHICKEN** | £6.75  
*garlic and lime mayonnaise*

**CHICKEN LIVER PARFAIT** | £6.50   
*pineapple and cracked black pepper chutney, toasted garlic ciabatta bread*

**BEIGNETS OF CAULIFLOWER** | £5.95   
*houmous dip*

**TRADITIONAL PRAWN COCKTAIL** | £6.95  
*marie rose sauce, garlic ciabatta bread*

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

## MAINS

### CHARGRILLED BREAST OF CHICKEN | £13.25

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

### MEDALLIONS OF BEEF FILLET | £24.95

layered with black pudding, sautéed new potatoes, whisky cream sauce

### GRILLED SEABASS FILLET | £15.95

grilled asparagus, lobster and lemon oil, sautéed potatoes

### CAJUN CHICKEN LASAGNE | £12.95

toasted garlic ciabatta

### PAN FRIED BREAST OF DUCK | £17.95

chocolate orange sauce with parsnip straw

### SMOKED HADDOCK & LEEK GRATIN | £12.95

parmesan twill

### PAN SEARED MONKFISH & PANCETTA | £17.95

mushrooms, onions, parmesan cheese, 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

### SLOW COOKED BEEF ROGAN JOSH | £13.50

basmati rice, mini poppadom's, fresh coriander

### SLOW BRAISED BEEF | £14.95

tower of haggis, neeps and tattie, peppercorn sauce

### BATTERED HADDOCK FILLET | £12.95

chipped potatoes, mushy peas

### 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

£23.95

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 | £11.95**  
6oz burger, applewood smoked cheddar, bacon, salsa

**ORIENTAL GLAZED CHICKEN BURGER | £11.50**  
asian slaw and cajun fries

**SCOTTISH LAMB BURGER | £12.50**  
mint mayonnaise

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

**WARM CHOCOLATE FUDGE CAKE | £6.25**  
fudge pieces, vanilla ice cream

**HOT CHOCOLATE BROWNIE SUNDAE | £6.50**  
warm cherry, chocolate sauce, dark cherry ice-cream

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

**STEAMED JAM SPONGE | £5.95**  
custard, vanilla ice-cream

**SALTED CARAMEL TART | £5.75**  
tablet ice-cream

**WINTER BERRY PAVLOVA | £5.75**  
raspberry ripple Ice cream

**VANILLA CRÈME BRULEE | £5.75**  
shortbread biscuits

**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.