Festive Fayre Menu

2 Course £14.95 · 3 Course £18.95 Mon-Thurs 12-6pm

Starters

Chef's Soup of the Day – $\pounds4.95$ crusty roll

Duo of Melon & Fruit Compote - £6.25 V blackcurrant yogurt ice

Haggis Bon Bons — £6.50 cracked black pepper cream

Chicken Liver Pate — $\pounds6.50$ mango chutney, garlic ciabatta bread

Creamy Garlic Mushrooms £6.25 V puff pastry croustade

Mains

Traditional Roast Turkey — £12.95 pig in blanket, apricot and herb stuffing, natural jus, roast potatoes, creamed mash, roasted root vegetables

Breast of Chicken topped with Brie & Cranberry - £13.50 chive cream sauce, roast potatoes, creamed mash, roasted root vegetables

Baked Fillet of Salmon – Ω 13.50 crisp pancetta, pesto oil, roast potatoes, creamed mash, roasted root vegetables

Slow Braised Beef topped with Haggis – $\pounds13.95$ (festive fayre $\pounds 2.00$ supplement) pepper cream, roast potatoes, creamed mash, roasted root vegetables

Chickpea & Vegetable Wellington – \pounds 11.95 V, VE basmati rice, light curry sauce, mixed leaves

Desserts

Cheesecake of the Day — $\pounds6.50$ (vegan option available) whipped cream, vanilla ice cream

Sticky Toffee Christmas Pudding - £6.25 warm caramel sauce, tablet ice cream

Santa Sundae — £6.95 fresh strawberries, raspberry yogurt ice, snowball, honeycomb pieces, vanilla ice cream

Winterberry Pavlova — £6.50 chocolate shavings, berry syrup, chantilly cream

Hot Chocolate & Cherry Fudge Coupe — $\pounds 6.95$ raspberry ripple ice cream

Lochside A La Carte Menu

Starters

Breast of Chicken Caesar Salad — $\pounds6.50$ parmesan cheese, herb croutons

Prawn & Crayfish Cocktail – £6.95 ciabatta bread, marie rose sauce to a la carte starters section

Crispy Chicken · Vegetable Tempura — £6.95 · £6.50 V sweet chilli sauce Main Course with Fries £13.95 · £11.95

Pan Seared King Scallops — £8.50 crisp pancetta, tomato salsa, black pudding crumb

Cajun Chicken Nachos — £6.75 smoked cheddar glaze, jalapenos, crème fraiche

Chef Specialities

Tagliatelle Carbonara — £11.95 V mushrooms, ham, parmesan cheese, garlic ciabatta bread

Medallions of Fillet Beef — £26.95 layered with black pudding, apple compote, black pepper gravy, creamed mash potatoes, seasonal root vegetables

Teriyaki Stir Fry — £11.95 V (vegan option available) vegetables, noodles Add Salmon Fillet $\pounds 3 \cdot \text{Beef } \pounds 4 \cdot \text{King Prawns } \pounds 4$

RAD Classics

Battered Fillet of Haddock — £12.95 fries, mushy peas, tartar sauce, fresh lemon

Traditional Steak Pie — \pounds 13.50 puff pastry, creamed mash potatoes, roasted root vegetables

Cajun Chicken Lasagne — £12.95 toasted garlic bread, fries

Succulent Breast of Chicken – \pounds 13.25 peppercorn cream, haggis, creamed mash potatoes, roasted root vegetables

Grill & Burgers

Chargrilled Sirloin Steak — £23.95 8oz steak, grilled mushrooms, tomato, fries Add Peppercorn Sauce or Red Wine Gravy £2.25

Chargrilled Fillet Steak — £26.95 8oz steak, grilled mushrooms, tomato, fries Add Peppercorn Sauce or Red Wine Gravy £2.25

RAD Steak Burger — £11.95 6oz burger, applewood smoked cheddar, bacon, salsa, fries, toasted bun, coleslaw

Southern Fried Chicken Burger — £12.50 cajun mayonnaise, garlic fries, toasted bun, coleslaw

Beetroot, Mushroom & Onion Burger - £11.95 V (vegan option available) mayonnaise, salsa, fries, toasted bun

Desserts

warm custard

Grazing Cheese Board — 27.95smoked, brie, lanark blue, cheddar, nuts, grapes, red onion and chilli chutney, biscuit and oatcake selection

Trio of Ice Cream - £5.75 vanilla, chocolate, raspberry ripple, tablet choice of sauces: toffee, chocolate, raspberry

ADD SCOOP OF ICE CREAM TO ANY DESSERT £1.00

Sides

Carlic Ciabatta Bread — £1.95 Garlic Ciabatta Bread with Cheese – $\pounds 2.50$ Battered Onion Rings — £1.95 French Fries — £1.95 add cajun spice, chilli flakes or parmesan 50p

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



Steamed Raspberry Jam Sponge — £6.50