

## Starters

**Chefs Homemade Soup of the Day**  
crusty roll

**Chicken Liver Parfait**  
cranberry and orange chutney,  
warm ciabatta bread

**RAD Tower of Haggis & Black Pudding**  
peppercorn cream, crispy fried onions

**Oriental Glazed Chicken Strips**  
seasonal leaves, madras mango mayonnaise

**Halloumi Fries v**  
garlic mayonnaise, watercress salad

**Roasted Red Pepper & Sweet Chilli Humous v**  
toasted pitta bread, charred lime

**Assiette of Melon and Parma Ham v**  
herb cream cheese, pesto oil  
(vegetarian option available)

**Crispy Cajun & Black Sesame Tempura Chicken or Vegetable v**  
sweet chilli and ginger dip

**Main Course Crispy Cajun & Black Sesame Tempura with Fries**  
Chicken or Vegetable v

## Mains

**Braised Ribeye of Beef**  
yorkshire pudding, onion gravy,  
roast potatoes and root vegetables

**Breaded Fillet of Angel Haddock**  
chipped potatoes, minted peas,  
tartare cream

**Buttermilk Vegetable Curry v**  
**Chicken or Prawns**  
boiled rice, peshwari naan bread

**Baked Fillet of Hake**  
lemon and coriander butter,  
crushed potatoes, seasonal vegetables

**Chicken & Pancetta Rigatoni**  
parmesan glaze, toasted ciabatta  
(vegetarian option available)

**Medallions of Pork Topped with Apple Compote & Black Pudding**  
sauteed potatoes, creamed mash,  
seasonal vegetables, stilton cream

**Panko Crumbed Breast of Chicken**  
sweet chilli and ginger cream,  
chipped potatoes, salad garnish

**RAD Double Burger**  
2x 6oz burger, applewood smoked cheddar,  
bacon, salsa, homemade slaw, salad & fries

### Don't see anything you fancy?

You can always choose a dish from our a la carte menu on the next page for an extra supplementary cost.

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

## Starters

### Bang Bang King Prawns or Cauliflower V £2.75 - £0.75

panko crumb, lemon and ginger,  
sriracha sauce with sesame seeds

### Chilled Smoked Salmon and Prawn Platter £2.95

wasabi crème fresh, crisp salad,  
toasted ciabatta

## Mains

### Rack of Lamb £7.95

raspberry and red wine jus,  
minted mash, roasted vegetables

### Breast of Chicken, Cream Cheese & Chorizo Wellington £2.50

sweet chilli and sriracha cream,  
potato gratin and tenderstem broccoli

### Fillet of Monkfish & King Prawn £8.95

coconut, mango & madras cream,  
roasted vegetable skewer

### Medallions of Beef Fillet £19.95

goats cheese, onion and fig compote,  
pepper jus, grilled asparagus, potato gratin

### Butterfly Breast of Chicken £0.95

grilled mushrooms, tomato, fries

### Gammon Steak with Pineapple £0.95

grilled mushrooms, tomato, fries

### Sirloin Steak £15.95

8oz steak, grilled mushrooms, tomato, fries

### Fillet Steak £18.95

8oz steak, grilled mushrooms, tomato, fries

### ADD SAUCE £3.25

peppercorn / red wine gravy /  
garlic butter / blue cheese

### Highlander Burger £0.95

6oz steak burger, haggis, peppercorn sauce,  
homemade slaw, fries

### Oriental Chicken Burger £0.95

mango and madras mayonnaise,  
homemade slaw, salad, tomato, and fries

### Halloumi Burger £0.50

cajun mayonnaise, homemade slaw & fries

## On The Side

Garlic Bread — £3.45

Crispy Onion Rings — £3.45

Fries — £3.45

Chilli Fries, Cajun Fries — £3.95

Truffle & Parmesan Fries — £4.25

Buttered Baby Vegetables — £3.45

Tenderstem Broccoli — £3.95

Creamed Mash Potato — £3.45

Garlic King Prawns — £6.95