A LA CARTE MENU

# Starters

Chef's Homemade Soup of the Day £5.95 crusty roll

**Chicken Liver Parfait** £8.50 beetroot and plum relish, toasted garlic bread

Oak Roast Smoked Salmon and Prawn Caesar Salad  $\pounds 10.95$  baby gem leaves, parmesan cheese, garlic and herb croutons, caesar dressing

RAD Tower of Haggis and Black Pudding £8.50 peppercorn cream, crispy fried onions

Bang Bang Cauliflower £8.25 v panko crumb, lemon and ginger, sriracha sauce with sesame seeds

Cullen Skink £9.75 traditional smoked haddock soup with potato and Ayrshire bacon Halloumi Pakora £8.25 v large poppadom, spicy onions, mint yoghurt dip

Sun Blushed Tomato and Red Onion Bruschetta £8.25 VE balsamic glaze, fresh basil

Assiette of Melon £8.25 VE passionfruit sorbet, fresh strawberries, mango caramel, coconut shards

**Seared King Scallops** £14.95 pea puree, black pudding, gaufrette potato

Curried Tempura Chicken £8.75 Vegetable £7.95 V mango madras dip

Main Course Curried Tempura with Fries Chicken £16.95 Vegetable £15.75 v

# Mains

## Braised Ribeye of Beef £19.50

haggis, peppercorn sauce, roast potatoes, root vegetables

## Rack of Lamb £24.95

raspberry and mint jus, wholegrain mustard mash, root vegetables

Breaded Fillet of Angel Haddock £17.95 chipped potatoes, minted peas, tartare mayonnaise

Cajun Chicken Casarecce Pasta £17.50 parmesan glaze, toasted garlic bread (vegetarian option available £15.50)

Buttermilk Vegetable Curry £14.95 v Chicken £16.95 Prawns £18.95 boiled rice, peshwari naan bread

Baked Fillet of Seabass with King Prawns £21.95 garlic butter, roasted vegetables skewer, creamed mash potato

## Pan Fried Monkfish £24.95

coconut, pancetta and lime dressing, pak choi leaf, herb potatoes

Breast of Chicken, Mozzarella and Sun Blushed Tomato Wellington £18.95

pesto cream sauce, potato gratin, tenderstem broccoli

#### Medallions of Beef Fillet £34.95

layered with mushroom duxelles, diane sauce, gratin potato, buttered asparagus spears

Medallions of Pork Topped with
Apple Compote & Black Pudding £19.50
sauteed potatoes, creamed mash,
seasonal vegetables, peppercorn cream

Cajun Fillet of Salmon £16.95 mango madras mild curry cream, fragrant rice, tenderstem broccoli

# Grill.

Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection.

#### Sirloin Steak £33.95

8oz steak, grilled mushrooms, tomato, fries

#### Fillet Steak £35.95

8oz steak, grilled mushrooms, tomato, fries

**Butterfly Breast of Chicken** £15.95 grilled mushrooms, tomato, fries

**Gammon Steak with Pineapple** £15.95 grilled mushrooms, tomato, fries

#### **ADD SAUCE £3.50**

peppercorn / red wine gravy / garlic butter / blue cheese

# On The Side

Garlic Bread — £4.25

Crispy Onion Rings — £4.25

Fries — £4.25

Chilli Fries, Cajun Fries — £4.50

Truffle & Parmesan Fries — £4.75

Buttered Baby Vegetables — £4.25

Tenderstem Broccoli — £4.25

Grilled Asparagus — £5.25

Creamed Mash Potato — £4.25

Garlic King Prawns — £7.95

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



## Highlander Burger £16.50

6oz steak burger, haggis, crispy fried onions, peppercorn sauce, homemade slaw, fries

# Halloumi Burger £15.95 v

cajun mayonnaise, homemade slaw, fries

#### RAD Double Burger £16.95

2x 6oz burger, applewood smoked cheddar, bacon, salsa, homemade slaw, salad, fries

### Cajun Chicken Burger £16.50

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

# Desserts

Chef's Cheesecake of the Day £8.25 chantilly cream, fresh fruit

**Sticky Toffee Pudding** £8.25 butterscotch sauce, vanilla ice cream

# Strawberry Snowball Sundae £8.25

fresh strawberries, crushed meringue, raspberry ripple ice cream, strawberry sauce

# Passionfruit and Mango Eton Mess $\pounds 8.25$

chantilly cream, coconut ice cream

# Warm Cinnamon Churros £8.25 toffee and chocolate sauce

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Vanilla Crème Brulee £8.25

fruit compote, shortbread sable, raspberry coulis

# Caramel Apple Crumble Tart £8.50

crème anglaise, butterscotch sauce, cinnamon ice cream

## Artisan Cheese Platter £10.50

truckles of caramelised onion Arran cheddar cheese, Arran Brie, Strathdon Blue, Arran oatcakes, biscuit selection, plum and apple chutney

#### Luxury Chocolate Fudge Cake £10.25

chantilly cream, white chocolate flakes, fresh strawberries, clotted cream ice cream

# Trio of Ice Cream £7.25

vanilla, mint, raspberry ripple choice of sauces: toffee, raspberry and chocolate