

festive fayre menu

Monday-Thursday 12-5pm
Sunday 12-9pm

2 COURSE £26.00

3 COURSE £34.00

Friday-Saturday 12-5pm

2 COURSE £27.00

3 COURSE £35.00

STARTERS

Chef's Soup of the Day 6.25
crusty roll

Cajun Chicken Nachos 9.50
cheddar glaze

Melon and Fruit Platter 8.50 V
fruit sorbet, winter berry compote

Bang Bang Cauliflower 8.50 V
sriracha and sweet chilli sauce

Traditional Bruschetta 8.50
sunblush tomatoes, cherry tomatoes, red onion basil

MAINS

Traditional Roast Turkey 19.95
pigs in blankets, apricot and herb stuffing, natural jus, creamed and roast potatoes, market vegetables

Breast of Chicken 18.50
BBQ Sauce, smoked cheese glaze, cajun fries, creamy slaw

Honey Infused Gammon Steak 18.50
peaches, gravy, roast potatoes, root vegetables

Oven Baked Salmon 19.50
fragrant rice, coconut curry cream, prawn crackers

Beetroot Wellington 16.50 V
tomato and basil sauce, root vegetables, roast potatoes

SIDES

Honey and Thyme Pigs in Blankets (10) 6.50

Festive Loaded Fries 8.95
turkey, stuffing, cranberry sauce, gravy

Bacon and Garlic Cream Brussel Sprouts 5.50

DESSERTS

Strawberry and Lime Cheesecake 8.50
chantilly cream

Sticky Toffee Pudding 8.50
vanilla ice cream, butterscotch sauce

Santa Sundae 8.50
winter berry compote, strawberry and chocolate ice cream, snowball, crushed meringue, Chantilly cream

Warm Churro Loop 8.50
nutella chocolate sauce, tablet ice cream

Cheddar and Brie Platter 8.50
fruit compote, chutney, biscuits, grapes

A LA CARTE MENU

Starters

Chicken Liver Parfait 8.75
beetroot onion relish, toasted garlic bread

Prawn and Crayfish Cocktail 10.25
lime marie rose sauce, buttered brown bread

RAD Tower of Haggis and Black Pudding 8.75
peppercorn cream, crispy fried onions

BBQ Pulled Pork Potato Skins 9.25
smoked cheese, garlic mayonnaise

Crispy Tempura Chicken 8.95 Vegetable 8.25 V
sweet chilli dip, curried mayonnaise

Main Course Cripsy Tempura with Fries
Chicken 17.50 Vegetable 16.50 V

Mains

Braised Ribeye of Beef 19.95
hasseur sauce, Yorkshire pudding, roast potatoes, root vegetables

Herb Crusted Rack of Lamb 22.50
mint gravy, black pudding mash, braised cabbage

Breast of Cajun Chicken 17.95
mango and coconut curry cream, rice, toasted flatbread, sautéed green vegetables

Battered Fillet of Angel Haddock 18.50
chipped potatoes, minted peas, tartar mayonnaise, lemon wedge

Baked Fillet of Seabass with King Prawns 22.50
garlic butter, roasted vegetables skewer, creamed mash potato

Chicken Rigatoni 17.95
basil, tomato and mascarpone cream, parmesan dust, toasted garlic ciabatta (vegetarian option available £16.50 V)

Sides

Garlic Bread — 4.50
Cheesy Garlic Bread — 4.95
Crispy Onion Rings — 4.50
Creamed Mash Potato — 4.50
Fries — 4.50
Chilli Fries, Cajun Fries — 4.75

Truffle & Parmesan Fries — 4.95
Buttered Baby Vegetables — 4.50
Sauteed Greens Vegetables — 4.50
Truffle and Parmesan Macaroni — 5.50
Truffle Cauliflower Cheese — 5.50

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
7oz steak, fries, onion rings, truffle and parmesan macaroni

Fillet Steak 35.95
7oz steak, fries, onion rings, truffle and parmesan macaroni

Butterfly Breast of Chicken 16.50
fries, onion rings, truffle and parmesan macaroni

RAD Double Burger 17.50
2x 6oz burger, applewood smoked cheddar, bacon, salsa, homemade slaw, salad, fries

Highlander Burger 16.95
6oz steak burger, haggis, crispy fried onions, peppercorn sauce, homemade slaw, fries

Halloumi Burger 16.50
cajun mayonnaise, homemade slaw, fries

Southern Fried Chicken Burger 16.95
ranch mayo, little gem lettuce, tomato, parmesan shavings, homemade slaw, fries

ADD SAUCE 3.75
peppercorn, red wine gravy, garlic butter, blue cheese, béarnaise

Desserts

Lemon Meringue Sundae 8.50
fresh strawberries, lemon curd, chantilly cream, lemon meringue ice cream

Caramel Apple Crumble Tart 8.75
crème anglaise, butterscotch sauce, cinnamon ice cream

Mango Crème Brulee 8.50
homemade shortbread, mascarpone cream

Luxury Chocolate Fudge Cake 10.50
chantilly cream, white chocolate flakes, fresh strawberries, clotted cream ice cream

Trio of Ice Cream 7.50
vanilla, mint, raspberry ripple
Choice of sauces: toffee, chocolate, raspberry

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