

FESTIVE FAYRE MENU

Monday-Thursday 12-5pm Sunday 12-9pm	2 COURSE £20.95	3 COURSE £25.95
Friday-Saturday 12-5pm	2 COURSE £22.95	3 COURSE £27.95

STARTERS

Chef's Homemade Soup of the Day £5.75
crusty roll

Chicken Liver Pate £7.95
spiced cranberry chutney, garlic bread

Haggis Neeps and Tatties £7.95
whisky sauce

Honeydew Melon £7.50
coconut flakes, mango sorbet, passion fruit coulis

Breaded Brie Wedges £7.95
spiced cranberry preserve

MAINS

Traditional Roast Turkey £16.95
pigs in blanket, sage and onion stuffing, natural jus

Braised Ribeye Steak (£3 supplement on 2/3 course price) £17.95
haggis, crushed peppercorn and brandy cream

Breast of Chicken topped with Cranberry and Brie £16.95
white wine cream

Fillet of Salmon £16.95
prawn, caper and lemon butter

Brie, Mixed Vegetable And Cranberry Tart £15.50
tomato and garlic sauce

DESSERTS

Sticky Toffee Pudding £7.50
vanilla ice cream, butterscotch sauce

Homemade Chef's Cheesecake Of The Day £7.50
chantilly cream, fruit garnish

Strawberry Jam Sponge £7.50
warm custard

COCONUT & LIME PAVLOVA £7.95
tropical fruit compote, whipped cream, mango drizzle

Duo Of Cheddar And Brie £7.50
biscuits, grapes, red onion chutney

Starters

Creamy Mushroom Gratin £7.95 **V**
cheddar cheese glaze, garlic bread

Pan Fried King Prawns £7.95
garlic and lemon aioli, crispy savoy cabbage

Prawn, Crayfish & Smoked Salmon Cocktail £8.95
marie rose sauce, lemon wedge, smoked paprika, buttered brown bread

Bang Bang Chicken £8.75 **Cauliflower** £7.95 **V VE**
sriracha and sweet chilli sauce, toasted sesame seeds

Smoked Chicken & Cured Venison Caesar Salad £7.95
gem lettuce, crispy croutons, parmesan shavings, creamy dressing

Mains

Cajun Chicken Pasta £17.95
peppers, onions, cajun cream sauce, garlic bread
(VEGETARIAN OPTION AVAILABLE £15.50) **V**

Solway Coast Fish Pie £16.95
smoked salmon, haddock and prawns, white wine and chive cream, cheddar mash, garlic bread

Pan Seared Gressingham Duck £19.95
braised red cabbage, dauphinoise potato, black cherry treacle jus

RAD Classics

Classic Steak Pie £15.95
seasonal vegetables, creamed potato

Oven Baked Traditional Lasagne £15.95
garlic bread, mixed leaf salad

Battered Fillet of Haddock £16.50
fries, garden peas, tartar sauce

Breast of Chicken with Haggis £16.95
seasonal vegetables, creamed potato, peppercorn sauce

Sides

Garlic Bread — £3.95

Crispy Onion Rings — £3.95

Creamed Mash Potato — £3.95

Fries — £3.95

Chilli Fries, Cajun Fries — £4.25

Root Vegetables — £3.95

Steamed Greens — £3.95

Pigs in Blankets (10) — £5.95

Festive Loaded Fries — £8.95
turkey, cranberry sauce, gravy

Grill

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

8oz Chargrilled Sirloin Steak £27.95

8oz Chargrilled Fillet Steak £30.95

Chargrilled Butterfly Breast of Chicken £15.95

ADD SAUCE £3.25

peppercorn, red wine jus, garlic butter, garlic and spring onion cream

Burgers

RAD Steak Burger £15.95
6oz burger, applewood smoked cheddar, bacon salsa, fries, homemade slaw

Chicken Caesar Burger £15.50
chargrilled chicken breast, gem lettuce, parmasen cheese, Caesar dressing, fries, homemade slaw

Sweet Potato & Roasted Vegetable Burger £14.50 **V**
panko crumbed, caramelised onion chutney, fries, homemade slaw

Desserts

Luxury Chocolate Fudge Cake £7.50
toffee drizzle, white chocolate shards, fudge pieces, honeycomb ice cream

Carrot Cake Sundae £7.95
carrot cake pieces, honeycomb ice cream, toffee drizzle, chantilly cream

Coffee Pannacotta £7.95
vanilla whipped cream, chocolate dust, buttered shortbread

Trio of Ice Cream £7.50
vanilla, chocolate, raspberry ripple, honeycomb, clotted cream ice cream.
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