



DINE THROUGHOUT DECEMBER

FESTIVE FAYRE MENU

Monday-Thursday 12-5pm Sunday 12-9pm	2 COURSE £22.95	3 COURSE £27.95
Friday-Saturday 12-5pm	2 COURSE £24.95	3 COURSE £29.95

STARTERS

- Chefs Soup Of The Day** £5.75
Crusty roll
- Honey Glazed Ham Hock Terrine** £7.75
caramelised onion marmalade, oaties
- Breaded Brie Wedges** £7.75
cranberry sauce
- Haggis Fritters** £7.95
peppercorn cream
- Duo Of Melon** £7.25
fruit sorbet, passionfruit gel

MAINS

- Traditional Roast Turkey** £15.95
sage and onion stuffing, pigs in blanket, rich jus
- Braised Ribeye Steak (£3 Supplement On 2/3 Course Price)** £17.95
haggis, peppercorn sauce
- Breast Of Chicken Topped With Brie And Cranberry** £15.95
spring onion and garlic cream
- Fillet Of Salmon** £16.50
prawn, lemon and caper butter
- Spiced Ratatouille And Brie Tart** £14.50
aged balsamic

DESSERTS

- Sticky Toffee Pudding** £7.50
butterscotch sauce, vanilla ice cream
- Raspberry And White Chocolate Cheesecake** £7.50
forest berry compote
- Apple And Cinnamon Crumble** £7.50
warm custard, vanilla ice cream
- Chocolate And Orange Tart** £7.50
chantilly cream, mandarin gel
- Cheddar & Brie Platter** £7.50
Selection of biscuits, red onion chutney



A LA CARTE MENU

WHILE YOU WAIT

- Marinated Olives** — £3.95
with Sunblushed Tomatoes
- Marinated Olives** — £4.95
with Feta Cheese, Red Pesto
- Chefs Selection of Bread** — £4.95
with Extra Virgin Olive Oil, Reduced Balsamic

STARTERS

- Traditional Cullen Skink** — £7.25
smoked haddock, potato and leek soup, warm bread
- Prawn & Crayfish Cocktail** — £8.50
marie rose sauce, mixed baby leaf salad, toasted ciabatta
- Mushroom & Leek Crepe** – £7.95 V
swiss cheese, creamy garlic sauce
- Monkfish & King Prawn Skillet** — £13.95
garlic, ginger and spring onion butter, fresh chillies, crusty bread
- Chicken Liver Pate** — £7.75
fine leaf salad, red onion marmalade, toasted garlic bread
- Bang Bang Chicken, King Prawn or Cauliflower** — £8.50 / £8.95 / £7.95 V
sriracha mayo, peanut and crispy noodle salad

MAINS

- Scottish Lamb Rump** — £18.95
black pudding, minted jus, gratin potato, broccoli stems
- 6oz Steak Burger** — £15.50
bacon, potato scone, peppercorn sauce, applewood smoked cheese, toasted bun, fries, coleslaw
- 8oz Fillet Steak** — £32.50
grilled tomato, mushroom, fries.
ADD red wine jus or peppercorn sauce £3.25

RAD CLASSICS

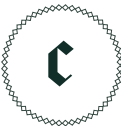
- Battered Fillet of Haddock** — £15.95
fries, mushy peas, tartar sauce
- Traditional Steak Pie** — £15.95
puff pastry, creamed potatoes, mixed vegetables
- Oven Baked Beef Lasagne** - £15.95
garlic bread, fries
- Pan Seared Breast of Chicken with Haggis** — £15.95
pink peppercorn cream, seasonal vegetables, sauté potatoes
- Three Cheese Macaroni** — £14.95 V
herb crumb, fries, garlic bread

DESSERTS

- Pineapple Tarte Tatin** - £7.50
caramel puff pastry, coconut ice cream
- Mixed Berry & Shortbread Crumb Pavlova** — £7.50
soft whipped cream, raspberry ripple ice cream
- Loaded Brownie** - £7.50
salted caramel sauce, toasted marshmallows, tablet ice cream
- Trio of Ice Cream** — £7.25
vanilla, chocolate, raspberry ripple, tablet, mint
choice of sauces: toffee, chocolate, raspberry

ON THE SIDE

Mac N Cheese — £4.95	Market Vegetables — £3.95
Garlic Bread — £3.50	Creamed Mash Potato — £3.95
Crispy Onion Rings — £4.50	Broccoli Stems — £3.95
Seasoned Fries — £3.95	Pigs in Blankets (10) — £5.95
Chilli Fries, Cajun Fries — £3.95	Festive Loaded Fries — £8.95 <i>turkey, cranberry sauce, gravy</i>



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. We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.