

STARTERS

WHILE YOU WAIT

Marinated Olives with Sunblushed Tomatoes £3.95

Marinated Olives with Feta Cheese, Red Pesto £4.95

Chefs Selection of Bread with Extra Virgin Olive Oil, Reduced Balsamic £4.95 Chefs Homemade Soup of The Day — £5.75 crusty bread

Traditional Cullen Skink — £7.25 smoked haddock, potato and leek soup, warm bread

Panko Breaded Goats Cheese — £7.75 V red pepper and sunblushed tomato salad, balsamic dressing

Posh Cheese on Toast – £7.95 V caramelised white onion, mature cheddar rare bit, white truffle oil, thick cut sourdough

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

Beetroot & Red Pepper Hummus — £7.95 V sourdough bread, white truffle oil

Chicken Liver Pate — £7.75 fine leaf salad, red onion marmalade, toasted garlic bread

Haggis & Black Pudding Tower — £7.95 peppercorn cream, crispy leeks

Bang Bang Chicken, King Prawn or Cauliflower — £8.50 / £8.95 / £7.95 V sriracha mayo, peanut and crispy noodle salad

MAINS

Braised Ribeye Steak — £17.95 yorkshire pudding, roast garlic and rosemary jus, potatoes, mixed vegetables

Salmon En-Croute £16.95 filled with spinach and garlic and cream cheese, creamed potatoes, broccoli stems, pesto cream

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

Blackened Cajun Breast of Chicken — £15.95 mango and coconut curry cream, wild rice, garlic and herb naan (veg option available £14.50 V)

8oz Fillet Steak — £32.50 grilled tomato, mushroom, fries ADD red wine jus or peppercorn sauce £3.25 King Prawn & Sun Blushed
Tomato Linguine — £16.50
light white wine cream, asparagus,
fresh chillies, coriander, toasted garlic bread
(vegetarian option available £14.50 V)

Stuffed Fillet of Pork — £16.50 black pudding wrapped in parma ham, plum and apple chutney, red wine jus, creamed and roast potatoes, root vegetables

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

ON THE SIDE

Mac N Cheese — £4.95
Garlic Bread — £3.50
Crispy Onion Rings — £4.50
Seasoned Fries — £3.95
Chilli Fries, Cajun Fries — £3.95
Market Vegetables — £3.95
Creamed Mash Potato — £3.95
Broccoli Stems — £3.95

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DESSERTS

Chef's Cheesecake of the Day — £7.50 whipped cream, fruit garnish

Sticky Toffee Pudding — £7.50 butterscotch sauce, vanilla ice cream

Whisky Infused Crème Brulee — £7.50 buttered shortbread

Pineapple Tarte Tatin - £7.50 caramel puff pastry, coconut ice cream

Tiramisu — £7.95 layered Italian dessert, ladyfinger espresso cookies, sweetened whipped cream

Toffee Apple Crumble — £7.50 custard, vanilla 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

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.



RESTAURANT & BAR