



STARTERS

Chef's Soup of the Day £5.75
crusty roll

Chilli Marinated King Prawn Skewers £9.95
chargrilled with peppers, dark rum,
pineapple and jalapeno salsa

Cajun Cream Chicken Nachos £8.75
mozzarella cheese, sour cream

Breaded Brie Wedges £8.25 **V**
strawberry and chilli jam

Haggis & Black Pudding Tower £8.50
peppercorn cream, crispy leeks

Cauliflower Pakora £8.25 **V**
homemade pakora sauce, spiced onions

Chill Beef Tacos £8.95
baby gem lettuce, salsa, mature cheddar,
sour cream

Chicken Liver Pate £8.25
crisp salad, red onion chutney, garlic bread

Traditional Prawn Cocktail £9.50
ciabatta bread, marie rose sauce

Crispy Tempura
Chicken £8.75 **Vegetable** £8.25 **V VE**
sweet chilli sauce, garlic mayonnaise

Main Course Crispy Tempura with Fries
Chicken £16.95 **Vegetable** £15.75 **V VE**

FROM THE 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 fries, onion rings, pancetta mac 'n' cheese

6oz Sirloin Steak £23.95

8oz Fillet Steak £35.95

Butterfly Breast of Chicken £17.50

Gammon Steak with Grilled Pineapple £17.95

Add Sauce £3.50 Red Wine Jus / Peppercorn
/ Garlic Butter / Garlic & Chive Cream

BURGERS

All Burgers are served with
toasted bun & fries

RAD Steak Burger £15.95
6oz burger, applewood smoked cheddar,
bacon, salsa, coleslaw

Chicken Fajita Burger £15.95
cajun chicken breast, onions, peppers,
sour cream, cheddar cheese, salsa,
lettuce, coleslaw

Moving Mountain Burger £14.95 **V VE**
plant based burger, salsa,
vegan cheddar, crisp salad

MAINS

Braised Ribeye Steak £18.50
yorkshire pudding, red wine jus, creamed
and roast potatoes, root vegetables

Pan Fried Rump of Lamb £18.50
red wine jus, black pudding, minted pea
puree, dauphinoise potato, medley of greens

**Breast of Chicken, Cream Cheese &
Parma Ham Wellington** £18.95
sunblushed tomato cream, roasted garlic
potatoes, root vegetables

Spaghetti Carbonara £16.50
pancetta, onion, garlic cream sauce,
parmesan and parsley dust, garlic bread
(vegetarian option available £15.50) **V**

Baked Salmon Fillet £17.95
atlantic prawns, garlic and parsley cream,
seasonal vegetables, creamed and roast
potatoes

Fillet of Beef Diane £18.95
brandy, mustard and mushroom sauce,
steamed basmati rice, garlic bread
(vegetarian option available £15.50) **V**

Mixed Seafood Crepe £18.50
smoked haddock and prawns, salmon,
white wine and dill cream, mature cheddar
glaze, fries, crisp salad

Cajun Chicken & Chorizo Lasagne £15.95
garlic bread, fries

CLASSICS

Breast of Chicken with Haggis £16.95
peppercorn sauce, roast and creamed
potatoes, seasonal vegetables

Breaded or Battered
Fillet of Haddock £16.95
fries, mushy peas, salad, tartar sauce

Classic Steak Pie £15.95
puff pastry, market vegetables,
cream and roast potatoes

Three Cheese Macaroni £14.95 **V**
fries, garlic bread

ON THE SIDE

Garlic Bread — £4.25
Cheesy Garlic Bread — £4.75
Crispy Onion Rings — £4.25
Pancetta Mac 'N' Cheese — £4.50
Fries — £4.25
Chilli Fries, Cajun Fries — £4.50
Truffle & Parmesan Fries — £5.25
Buttered Vegetables — £4.25
Creamed Mash Potato — £4.25
Coleslaw — £3.75

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

DESSERTS

Chef's Cheesecake of the Day £7.95
fruit garnish, chantilly cream

Sticky Toffee Pudding £7.95
butterscotch sauce, vanilla ice cream

Luxury Chocolate Fudge Cake £7.95
biscoff caramel, lotus biscuit crumb,
tablet ice cream

Toffee Apple Crepe £7.95
cinnamon ice cream, caramel drizzle

Oreo Cookie Dough £8.50
white chocolate sauce, fresh fruit
garnish, tablet ice cream

**Raspberry & White Chocolate
Pavlova** £8.25
white chocolate mousse, fresh
raspberries, raspberry ripple ice cream

Mint Aero Eton Mess £7.95
crushed meringue, mint syrup,
chantilly cream, mint choc chip ice
cream

Trio of Ice Cream £7.25
vanilla, chocolate, tablet, coconut,
raspberry ripple. Choice of sauces:
toffee, chocolate, raspberry

