White Wines		
Monterio Viura Spain £4.10 £5.50 £15.75 citrus and apple overtones. Floral, fruity and delicate	Patriarche Viognier France £19.95 spicy white with apricot notes	
Moondarra Chardonnay Australia £4.25 £5.60 £16.50 Delicious flavours of peaches and pineapple	Gavi Tuffalo, Italy £23.95 floral aromas, intense white and citrus fruit flavours	
Trulli Pinot Grigio Italy £4.50 £5.95 £16.95 Full of fruit with flavours of grapefruit and lemons	Anapai River Sauv Blanc Marlborough £21.95 citrusy wine, packed with tropical fruit flavours	
Don Segunch, Sauv Blanc, Chile £4.25 £5.60 £16.50 Aromas of citrus fruit combined with grassy notes	Abadia Milagro Rioja Blanco Spain £23.95 Scent of white flowers and fresh tropicalfruits	
Culemborg Chenin Blanc, South Africa £17.50 Delectable sun ripened tropical fruits on the nose.	Baron de Badassiere Picpoul De Pinet £23.95 fresh fruit aromas of citrus and some floral notes	
Highfield Estate Riesling New Zealand £24.95 apricot and peacharomas, luscious finish		
Red Wines		
Monterio Tempranillo Spain £4.10 £5.50 £15.75 vanilla from the oak and freshness of the grape	Melini Chianti del Masso, Italy £22.50 Ripe fruit and floral hints	
Don Segundo Laderas, Merlot, Chile £4.50 £5.95 £16.95 bursting with ripe brambly fruit	Cape Promise Pinotage South Africa £18.95 Soft berry fruit character with a hint of spice	
Los Tilos Cabernet Sauvignon, Chile £4.95 £6.45 £18.95 Dark fruit aromas with a hint of pepper	Moondarra Shiraz Australia £17.95 Big and bold blackberries and a hint of oak	
Zarapito Malbec Argentina £4.95 £6.45 £18.95 cherries and red fruits	Beaujolais Village AOC Burgundy, France £24.95 soft fruit on the palate and gentle tannins on the finish	
Abadia Milagro Rioja Tempranillo , Spain £19.95 Delicious fruit aromas mellow with dark fruits	Caliterra Reserva Carmenere Chile £22.95 subtle spicy notes of cinnamon and black pepper	
Pinot Noir Patriarche France £19.95 Flavours of cherries and raspberries		
Rose Wines		
Monterio Tempranillo Rosado Spain £4.10 £5.50 £15.75 Hunters Cove White Zinfandel USA £4.50 £9.50 hint of sweetness with a touch of peach fruity, medium bodied andrefreshing wine		
Champagne and Sparkling Wine		
Lanson White Label Sec NV Champagne £45.00 fresh and zesty, and works well with natural fruits	Maschio dei Cavalieri Prosecco Spumante, Italy £24.95 pronounced candied fruit with sweet flowers	
Lanson Rose Label Brut Rosé NV Champagne £45.00 aromas of roses, fresh red berries	Maschio Dei Cavalieri Rosa Spumante, Italy £25.95 floral bouquet of rose and violet red summer fruits	
Reynier Brut Champagne £39.95	Maschio Dei Cavalieri Frizzante Italy £17.95	

Fruity bouquet with a peach predominance

red berries and orange andan elegant palate



A La Carte

(DS) = Daily Special Offer

Monday – Thursday 12pm – 5pm

2 Course from £11.95 3 Course from £14.95 Friday - Saturday 12pm - 5pm 2 Course from £13.95 3 Course from £16.95

12pm – 9pm 2 Course from £15.95 3 Course from £18.95

Sunday

Starters

	Starters			
Radstone Platter for 2 £13.95 chicken tempura, breadedbrie wedges, chicken liver pate, haggis fritters, red onion chutney, sweet chilli dip, garlic ciabatta bread		Seafood Platter for 2 £14.95 atlantic prawn marie rose, oak roast smoked salmon, chilli and garlic tiger prawns,wholetail scamp; lemon and dill mayonnaise, toasted bread		
	Soup of the Day (DS) crusty roll	£4.50	Pan Seared Scallops and Chorizo chilli and lime glaze	£7.50
	Rad Tower of Haggis and Black Pudding crispy leeks, peppercorn sauce	£5.95	Traditional Prawn Cocktail marie rose sauce, toasted ciabatta bread	£6.50
	Chicken, Pancetta and Leek Crepe (DS) chive and garlic cream	£5.75	Chicken Liver Pate red onion marmalade, garlic bread	£5.95
	Teriyaki Beef Meatballs spring onions, sesame seeds,tortilla wafers	£5.95	V Melon, Pineapple and Strawberries Coupe (raspberry sorbet	DS) £5.50
	V Breaded Brie Wedges (DS) cumberland sauce mixed leaves	£5.50	Sizzling TigerPrawns garlic soya and coriander glaze	£6.95
	V Button Mushrooms (DS) garlic and spring onion cream puff pastry croustade	£5.50	King Prawn Chicken V Goats Cheese Tem £7.95 £6.95 teriyaki dip, sweet chilli sauce	•

Mains Slow Braised Rump of Beef crushed peppercorn cream, haggiscake, creamed potato, roast root vegetables	£12.95	Strips of Beef Fillet Stroganoff mushroom shallots, french mustard, paprik cream, steamed rice	£13.95 a brandy
Chicken stuffed with Spinach and Ricotta £ white wine cream, sauté potato, wilted green	£13.95 s	Pan Fried Breast of Duck berry gravy, crisp greens, dauphinoise pota	£15.50 to
Chorizo and Black Pudding Spaghetti (DS) roasted tomato and chilli sauce add chicken £2	£11.95	Oven Roasted Shetland Salmon garlic and spring onion cream, sauté potato wilted greens	£13.95),
Radstone Hunters BBQ Chicken smoked cheese, bacon, coleslaw sweet potato fries	£13.95	V Coconut and Mango Vegetable Curry coriander rice, mini poppadum's add chicken £2	£9.95
Classic Fish and Chips (DS) battered haddock, garden peas, hand cut chi tartar sauce	£10.95	V Macaroni and Cheese (DS) skinny fries add bacon and leek £1	£9.50
Chargrilled Strips of Chicken Satay kos lettuce, cashshew nuts, mango dressing	£12.95	Traditional Steak Pie (DS) puff pastry lid, creamed potato, roast root vegetables	£10.95
Beef Chicken V Vegetable Fajitas £13.95 £12.95 £11.95 warm tortilla wraps, salsa, sour cream, cheddar cheese		King Prawn Chicken V Goats Cheese Tempura £13.95 £12.95 £11.95 fries, teriyaki dip, sweet chilli sauce	
Taste of Scotland			
Medallions of Scottish Beef Fillet malt whisky jus, crisp greens, sauté potatoes	£23.95	Pan Fried Breast of Chicken and Haggis peppercorn sauce, cream mash, roast root vegetables	£14.95
Grilled Smoked Haddock £ black pudding mash, poached egg, dunlop cheddar glaze	£13.95	Oat Crusted Medallions of Pork marmalade glazed root vegetables, whisky café au lait	£12.50

Side Orders			
Sauté Crisp Green Vegetables	£2.95	Garlic Dressed Caesar Style Salad	£2.95
Mac N Cheese	£2.95	Onion Rings	£2.95
Marmalade Roast Root Vegetables	£2.95	Sweet Potato Fries	£2.95
Garlic Ciabatta Bread	£2.50	French Fries	£2.95
Garlic Ciabatta Bread with Cheese	£2.95	Hand Cut Chips	£2.95

From The Grill - All weights are approxi All grills served withgrilled tomato, field mushroom, hand-cut chips			
Butterfly Breast of C hicken 8 oz Sirloin Steak 10 oz Ribeye Steak 8 oz Centre Cut Fillet Steak 10 oz Gammon Steak Add to your grill King Prawns cooked in Garlic Butter Slice of Haggis Slice of Black Pudding	£11.95 £19.95 £21.50 £23.95 £12.95	Sauces £1.95 Whisky Cream Peppercorn Cream Garlic and Spring Onion Cream Diane Sauce Red Wine Jus Butters £1.50 garlic and parsley chilli and lime piri piri	
Burgers			
All burgers served with skinny fries, toas RAD Double Burger two 6oz burgers, bacon, cheese, salsa, o	£13.95	BBQ Pulled Pork Beef Burger 6oz burger, bbq pulled pork mozzarella chees jalapenos, sour cream	
Steak Burger (<mark>DS)</mark> 6oz burger, applewood smoked chedda	£10.95 rbacon	Piri Piri Chicken Burger mint yoghurt	£11.95

Desserts			
Chef Cheesecake of the Day (DS) whipped cream	£5.50	Cranachan and Crushed Meringue Sundae raspberry ripple ice cream	£6.95
Chocolate Fudge and Mint Choc Chip Sundae chantilly cream	e £6.95	Caramelised Banana Waffles toffee fudge ice cream	£5.95
Sticky Toffee Pudding (DS) vanilla ice cream, butterscotch sauce	£5.50	Passionfruit and Mango Posset (DS) homemade shortbread	£5.50
White Chocolate and Salted Caramel Tartlet vanilla ice cream	£6.50	Bramley Apple Crumble (DS) cinnamon ice cream, crème analgise	£5.50
Scottish Cheese Board Mull of Kintyre cheddar, Strathdon blue, How brie, savoury biscuits, grapes, chutney	£7.95 vgate	Trio of Award Winning Ice Cream (DS) vanilla, toffee fudge, mint choc chip, raspber	£4.95 rry ripplę
Add an extra scoop of icecream to your dessert for £1			