



Starters

Chefs Homemade Soup of the Day £5.95
crusty roll

Chicken Liver Parfait £8.50
cranberry and orange chutney,
warm ciabatta bread

**RAD Tower of Haggis
and Black Pudding** £8.50
peppercorn cream, crispy fried onions

Oriental Glazed Chicken Strips £8.75
seasonal leaves, madras mango mayonnaise

Halloumi Fries £8.25 v
garlic mayonnaise, watercress salad

**Chilled Smoked Salmon
and Prawn Platter** £10.95
wasabi crème fresh, crisp salad,
toasted ciabatta

**Roasted Red Pepper &
Sweet Chilli Humous** £8.25 v
toasted pitta bread, charred lime

Assiette of Melon and Parma Ham £8.75 v
herb cream cheese, pesto oil
(vegetarian option available £7.95)

**Bang Bang King Prawns
or Cauliflower** v £9.95 - £8.25
panko crumb, lemon and ginger,
sriracha sauce with sesame seeds

**Crispy Cajun & Black Sesame Tempura
Chicken** £8.75 **Vegetable** £7.95 v
sweet chilli and ginger dip

**Main Course Crispy Cajun &
Black Sesame Tempura with Fries**
Chicken £16.95 Vegetable £15.75 v

Mains

Braised Ribeye of Beef £19.50
yorkshire pudding, onion gravy,
roast potatoes and root vegetables

**Breast of Chicken, Cream Cheese
& Chorizo Wellington** £18.95
sweet chilli and sriracha cream,
potato gratin and tenderstem broccoli

Rack of Lamb £24.95
raspberry and red wine jus,
minted mash, roasted vegetables

Breaded Fillet of Angel Haddock £17.95
chipped potatoes, minted peas,
tartare cream

Buttermilk Vegetable Curry £14.95 v
Chicken £16.95 **Prawns** £18.95
boiled rice, peshwari naan bread

Baked Fillet of Hake £19.95
lemon and coriander butter,
crushed potatoes, seasonal vegetables

Medallions of Beef Fillet £35.95
goats cheese, onion and fig compote,
pepper jus, grilled asparagus, potato gratin

Chicken & Pancetta Rigatoni £17.50
parmesan glaze, toasted ciabatta
(vegetarian option available £15.50)

Fillet of Monkfish & King Prawn £24.95
coconut, mango & madras cream,
roasted vegetable skewer

**Medallions of Pork Topped with
Apple Compote & Black Pudding** £19.50
sauteed potatoes, creamed mash,
seasonal vegetables, stilton cream

Panko Crumbed Breast of Chicken £16.95
sweet chilli and ginger cream,
chipped potatoes, salad garnish

Grill

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

Sirloin Steak £33.95
8oz steak, grilled mushrooms, tomato, fries

Fillet Steak £35.95
8oz steak, grilled mushrooms, tomato, fries

Butterfly Breast of Chicken £15.95
grilled mushrooms, tomato, fries

Gammon Steak with Pineapple £15.95
grilled mushrooms, tomato, fries

ADD SAUCE £3.50
peppercorn / red wine gravy /
garlic butter / blue cheese

Highlander Burger £16.50
6oz steak burger, haggis, peppercorn sauce,
homemade slaw, fries

Halloumi Burger £15.95
cajun mayonnaise, homemade slaw & fries

RAD Double Burger £16.95
2x 6oz burger, applewood smoked cheddar,
bacon, salsa, homemade slaw, salad & fries

Oriental Chicken Burger £16.50
mango and madras mayonnaise,
homemade slaw, salad, tomato, and fries

Desserts

Chef's Cheesecake of the Day £8.25
chantilly cream, fresh fruit

Sticky Toffee Pudding £8.25
butterscotch sauce, vanilla ice cream

Chocolate & Cherry Sundae £8.25
brownie pieces, dark cherry ice cream,
milk chocolate sauce

Winter Berry Pavlova £8.25
berry compote, chantilly cream,
raspberry ripple ice cream

Warm Cinnamon Churros £8.25
toffee and chocolate sauce, nutella

Vanilla Crème Brulee £8.25
fruit compote, shortbread sable, raspberry coulis

Artisan Cheese Platter £10.50
truckles of caramelised onion Arran cheddar
cheese, Arran Brie, Strathdon Blue, Arran oatcakes,
biscuit selection, plum and apple chutney

Luxury Chocolate Fudge Cake £10.25
chantilly cream, white chocolate flakes,
fresh strawberries, clotted cream ice cream

Trio of Ice Cream £7.25
vanilla, mint, raspberry ripple
choice of sauces: toffee, raspberry and chocolate

On The Side

Garlic Bread — £4.25

Crispy Onion Rings — £4.25

Fries — £4.25

Chilli Fries, Cajun Fries — £4.50

Truffle & Parmesan Fries — £4.75

Buttered Baby Vegetables — £4.25

Tenderstem Broccoli — £4.25

Grilled Asparagus — £5.25

Creamed Mash Potato — £4.25

Garlic King Prawns — £7.95

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Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus

v — VEGETARIAN ve — VEGAN

Breakfast SERVED FROM 9AM-12PM

Light Breakfast *£6.95*

bacon rashers, pork link, potato scone,
beans, toasted bloomer,
choice of egg: fried, scrambled or poached

Full Breakfast *£10.95*

bacon rashers, pork link, black pudding,
haggis, grilled tomato, potato scone,
mushrooms, beans, toasted bloomer,
choice of egg: fried, scrambled or poached

Vegetarian Breakfast *£7.95*

quorn sausage, grilled tomato, potato
scone, mushrooms, beans, toasted bloomer,
choice of egg: fried, scrambled or poached

Filled Breakfast Roll *£2.75*

choose from: bacon, pork links,
quorn sausage, potato scone,
scrambled egg, fried egg

ADDITIONAL ITEMS 90P

French Toast

bacon rashers, maple syrup *£7.50*
mixed berries, cinnamon, maple syrup *£7.50*

Eggs Benedict *£7.95*

2 soft poached eggs, bacon rashers,
hollandaise sauce, toasted croissant

Eggs Royal *£8.95*

2 soft poached eggs, smoked salmon,
hollandaise, toasted bloomer

Eggs on Toast *£4.95*

two eggs of your choice: poached,
fried or scrambled, toasted bloomer bread

ADDITIONAL ITEMS 90P

Buttermilk Pancakes

bacon rashers, maple syrup *£7.50*
nutella, stawberries *£7.50*
banana, toffee sauce *£7.50*

HOT DRINKS

English Breakfast Tea	<i>£2.90</i>
Earl Grey Tea	<i>£3.00</i>
Peppermint Tea	<i>£3.00</i>
Green Tea	<i>£3.00</i>
Cranberry & Raspberry Tea	<i>£3.00</i>
Lemon & Ginger Tea	<i>£3.00</i>
Camomile Tea	<i>£3.00</i>
Decaffeinated Tea	<i>£2.90</i>
Americano	<i>£2.90</i>
Latte	<i>£3.20</i>
Cappuccino	<i>£3.20</i>
Espresso	<i>£2.70</i>
Flat White Coffee	<i>£3.70</i>
Decaffeinated Coffee	<i>£2.90</i>
Hot Chocolate	<i>£3.35</i>
Deluxe Hot Chocolate	<i>£3.85</i>
Terry's Chocolate Orange Hot Chocolate	<i>£3.85</i>
After Eight Hot Chocolate	<i>£3.85</i>

ICED LATTES

Caramel Iced Latte	<i>£3.30</i>
Vanilla Iced Latte	<i>£3.30</i>
Gingerbread Iced Latte	<i>£3.30</i>

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Light Bites SERVED FROM 12PM-5PM

Triple Club Sandwich £10.95
chicken, bacon, lettuce, beef tomato,
mayo, tortilla chips, homemade slaw

Chicken Fajita Wrap £10.95
guacamole, cheddar cheese, salsa

Posh Fish Finger Sandwich £11.95
battered fish goujons, tartare sauce,
toasted brioche bun, fries

Caesar Salad £10.95
crispy gem lettuce, parmesan,
creamy garlic Caesar dressing

ADD CHICKEN £3.00
ADD SMOKED SALMON £3.00
ADD KING PRAWNS £4.00

ADD SOUP £4.00 **ADD CHIPS** £2.50
TO YOUR LIGHT BITE DISH

FLATBREADS

all served with mixed salad

Mozzarella, Beef Tomato & Pesto Oil £10.95

Chicken, Brie & Caramelized Onion £10.95

Red Pepper, Chorizo & Smoked Cheese £10.95

BLOOMER SANDWICHES

all served with coleslaw, mixed salad, tortilla chips

Ham, Tomato, Wholegrain Mustard £7.50

Spicy Chicken Mayo £7.50

Toasted Pancetta, Lettuce, Tomato £7.50

Egg Mayo, Chives £7.50

Salads

all salads served with lettuce, cherry tomatoes,
red onion, herb crouton, house dressing,
herb buttered baby potatoes

Smoked Chicken & Orange £14.95
crisp pancetta, pomegranate seeds

Sliced Steak £15.95
crispy onions, cracked
black pepper mayo

Prawn & Smoked Salmon £15.95
marie rose sauce



Afternoon Tea SERVED FROM 12PM-5PM

Indulge in a delicious Afternoon Tea while admiring the sweeping views of the
Ayrshire countryside in the Afton Restaurant at Lochside House Hotel.

Afternoon Tea for 1
£22.95pp

Afternoon Tea for 2
£35.95

Starters

Chefs Homemade Soup of the Day
crusty roll

Chicken Liver Parfait
cranberry and orange chutney,
warm ciabatta bread

RAD Tower of Haggis & Black Pudding
peppercorn cream, crispy fried onions

Oriental Glazed Chicken Strips
seasonal leaves, madras mango mayonnaise

Halloumi Fries v
garlic mayonnaise, watercress salad

Mains

Braised Ribeye of Beef
yorkshire pudding, onion gravy,
roast potatoes and root vegetables

Breaded Fillet of Angel Haddock
chipped potatoes, minted peas,
tartare cream

Buttermilk Vegetable Curry v
Chicken or Prawns
boiled rice, peshwari naan bread

Baked Fillet of Hake
lemon and coriander butter,
crushed potatoes, seasonal vegetables

Roasted Red Pepper & Sweet Chilli Humous v
toasted pitta bread, charred lime

Assiette of Melon and Parma Ham v
herb cream cheese, pesto oil
(vegetarian option available)

Crispy Cajun & Black Sesame Tempura
Chicken or Vegetable v
sweet chilli and ginger dip

Main Course Crispy Cajun & Black Sesame Tempura with Fries
Chicken or Vegetable v

Chicken & Pancetta Rigatoni
parmesan glaze, toasted ciabatta
(vegetarian option available)

Medallions of Pork Topped with Apple Compote & Black Pudding
sauteed potatoes, creamed mash,
seasonal vegetables, stilton cream

Panko Crumbed Breast of Chicken
sweet chilli and ginger cream,
chipped potatoes, salad garnish

RAD Double Burger
2x 6oz burger, applewood smoked cheddar,
bacon, salsa, homemade slaw, salad & fries

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V — VEGETARIAN **VE** — VEGAN

Don't see anything you fancy?

You can always choose a dish from our a la carte menu on the next page for an extra supplementary cost.

Starters

Bang Bang King Prawns or Cauliflower v £2.75 - £0.75
panko crumb, lemon and ginger,
sriracha sauce with sesame seeds

Mains

Rack of Lamb £7.95
raspberry and red wine jus,
minted mash, roasted vegetables

Breast of Chicken, Cream Cheese & Chorizo Wellington £2.50
sweet chilli and sriracha cream,
potato gratin and tenderstem broccoli

Fillet of Monkfish & King Prawn £8.95
coconut, mango & madras cream,
roasted vegetable skewer

Medallions of Beef Fillet £19.95
goats cheese, onion and fig compote,
pepper jus, grilled asparagus, potato gratin

Butterfly Breast of Chicken £0.95
grilled mushrooms, tomato, fries

Gammon Steak with Pineapple £0.95
grilled mushrooms, tomato, fries

Chilled Smoked Salmon and Prawn Platter £2.95
wasabi crème fresh, crisp salad,
toasted ciabatta

Sirloin Steak £15.95
8oz steak, grilled mushrooms, tomato, fries

Fillet Steak £18.95
8oz steak, grilled mushrooms, tomato, fries

ADD SAUCE £3.25
peppercorn / red wine gravy /
garlic butter / blue cheese

Highlander Burger £0.95
6oz steak burger, haggis, peppercorn sauce,
homemade slaw, fries

Oriental Chicken Burger £0.95
mango and madras mayonnaise,
homemade slaw, salad, tomato, and fries

Halloumi Burger £0.50
cajun mayonnaise, homemade slaw & fries

On The Side

Garlic Bread — £3.45

Crispy Onion Rings — £3.45

Fries — £3.45

Chilli Fries, Cajun Fries — £3.95

Truffle & Parmesan Fries — £4.25

Buttered Baby Vegetables — £3.45

Tenderstem Broccoli — £3.95

Creamed Mash Potato — £3.45

Garlic King Prawns — £6.95

Desserts

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

Sticky Toffee Pudding £7.95
butterscotch sauce, vanilla ice cream

Chocolate & Cherry Sundae £7.95
brownie pieces, dark cherry ice cream,
milk chocolate sauce

Winter Berry Pavlova £7.95
berry compote, chantilly cream,
raspberry ripple ice cream

Warm Cinnamon Churros £7.95
toffee and chocolate sauce, nutella

Vanilla Crème Brulee £7.95
fruit compote, shortbread sable, raspberry coulis

Artisan Cheese Platter £9.95
truckles of caramelised onion Arran cheddar
cheese, Arran Brie, Strathdon Blue, Arran oatcakes,
biscuit selection, plum and apple chutney

Luxury Chocolate Fudge Cake £9.95
chantilly cream, white chocolate flakes,
fresh strawberries, clotted cream ice cream

Trio of Ice Cream £7.50
vanilla, blackcurrant, mint, raspberry ripple
choice of sauces: toffee, raspberry and chocolate

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V — VEGETARIAN **VE** — VEGAN

Inclusive Desserts

Chef's Cheesecake of the Day
chantilly cream, fresh fruit

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Chocolate & Cherry Sundae
brownie pieces, dark cherry ice cream,
milk chocolate sauce

Winter Berry Pavlova
berry compote, chantilly cream,
raspberry ripple ice cream

Warm Cinnamon Churros
toffee and chocolate sauce, nutella

Vanilla Crème Brulee
fruit compote, shortbread sable, raspberry coulis

Artisan Cheese Platter £2.95
truckles of caramelised onion Arran cheddar
cheese, Arran Brie, Strathdon Blue, Arran oatcakes,
biscuit selection, plum and apple chutney

Luxury Chocolate Fudge Cake
chantilly cream, white chocolate flakes,
fresh strawberries, clotted cream ice cream

Trio of Ice Cream
vanilla, blackcurrant, mint, raspberry ripple
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