



Dishes marked with  are Chef's own Highland and Scottish recipes based on excellent locally sourced produce, prepared in a traditional manner.

In accordance with EU Food Information Regulation, information regarding allergies and intolerances is available on request

~Special Seasonal Starters~

Speyside Venison Meatloaf £7.45
Served with bacon jam, mushroom ketchup and garnished with beer-battered onion rings

Turmeric & Lime Calamari.....£6.95
Crunchy turmeric & lime coated calamari rings served with chipotle mayonnaise and an Asian slaw

Highland Grazing Platter £9.50
Scottish Smoked salmon, home-smoked peppered venison, smoked cheddar and haggis & black pudding bon-bon with beetroot chutney, potato salad and crusty bread
Available as a sharing plate for two.....£14.75



~ Starters ~

Hearty Highland Soup £4.75
Choose from our delicious home-made soups, served with crusty bread

Chicken Liver Pate £6.95
Our tasty home-made pate is served with warm toast and beetroot and apple chutney

Chick 'n' Dip£7.30
*Seasoned strips of battered chicken with your choice of dip (extra dips ...65p each)
Garlic Mayonnaise, Sour Cream & Chives, BBQ, Tomato & Garlic or Sweet Chilli*

Haggis & Black Pudding Bon-Bons £6.95
Breaded local haggis and black pudding balls served on a bed of salad with a wholegrain mustard mayonnaise

Cairn's Steamed Mussels £8.95
*Tossed in white wine, cream and garlic sauce and served with crusty bread
(Also available as a Main Course.....£15.75)*

Haggis Lasagne £7.45
*Pasta sheets, layered with haggis and béchamel sauce and topped with cheese.
Served with salad and garlic bread
(Also available as a Main Course.....£12.50)*

Melon & Fruit£5.95
A tower of melon with fresh berry compote and crowned with orange sorbet

Oak Smoked Scottish Salmon£7.75
Slices of traditionally oak smoked Scottish salmon, served with capers and a red chilli and lemon dressing, salad and buttered brown bread.

Cairn's Prawn Glory£8.95
Sumptuous prawn cocktail smothered in marie rose sauce. Served with buttered Grampian bread and served in a glass you could climb in to!!



~ Seasonal Specials ~

Roast Fillet of Pork £15.25
Roasted fillet of pork, stuffed with white pudding and wrapped in mouth watering, streaky bacon. Set on a pearl barley risotto and served with steamed kale

Sweet Potato, Chickpea & Spinach Curry (Vegan).....£12.25
Served with braised rice and onion bhajis

Grilled Fillet of Scottish Salmon £16.45
Served on a red lentil dahl with tender stem broccoli and finished with a salsa verde butter

Spicy Lentil Burger (Vegan).....£11.95
Red lentil and chilli burger served on a vegan bun. Accompanied by the usual sides of salad, crispy Cajun onions and chips



~ Cairngorm Regulars ~

Beer-Battered Fillet of Haddock £12.95

A large haddock fillet coated in Chef's delicious crispy batter made with local beer, deep-fried and served with chips, peas and lemon wedge

Whole Tail Scampi £12.95

Succulent scampi coated in delicious breadcrumbs, deep-fried and served with chips, peas and lemon wedge

Hand Reared Haggis £12.25

A generous helping of haggis served with mashed tatties, neeps and Chef's gravy

Steak Mince and Tatties £12.25

Traditional minced beef served in a Yorkshire pudding with mashed tatties, peas and skirlie

Lamb's Liver, Bacon and Onions £12.25

Served with mashed tatties and onion gravy

Aberdeen Steak, Mushroom and Local Ale Pie £12.25

Topped with puff pastry and served with boiled potatoes and roast root vegetables

Cairn Roast and Yorkie £12.95

Our fresh roast of the day served in a Yorkshire pudding with roast root vegetables, and roast potatoes. Don't forget the gravy

Macaroni & Cheese (v)£9.95

Served with garlic bread and salad



~Cairngorm Classics~

Meg Dodd's Fish Pie £14.75
Smoked haddock, salmon, prawns and mussels in a cream sauce, topped with sliced baked potato and glazed with Orkney cheddar. Served with crusty bread and vegetable of the day

Chicken Ben Macduie £14.75
A breast of chicken stuffed with local black pudding and smothered in creamy pepper sauce Served with mash and roasted root vegetables

Fillet of Venison £17.95
Locally sourced venison, char grilled and served on a bed of mash with savoy cabbage & bacon. Accompanied by a rich redcurrant jus and parsnip crisps

Stuffed Peppers (vegan).....£11.25
Roasted Peppers stuffed with mushroom risotto. Served with a tomato sauce and roast root vegetables

Vegetarian Shepherd's Pie (vegan).....£11.75
Our take on this comforting classic contains mushrooms, onions, carrots, garlic and chickpeas bound in tomato sauce, seasoned with herbs and topped with potato and sweet potato mash

Speyside Venison Bourguignon £15.95
Local venison stewed in red wine with onions, mushrooms and bacon. Served in a Yorkshire pudding with buttery mash and roast root vegetables

Grilled Fillet of Trout £13.90
*Grilled trout with toasted almonds and hot lemon butter
or with prawns and capers in butter (£2.95 extra.) Both served with Boiled Potatoes and Broccoli.*

King Prawn & Chorizo Linguine.....£12.85
King prawns sautéed with chorizo, capers, tomato and chillies topped with a zingy coriander and lemon gremolata. Served with crusty bread



~ From the Grill ~

Prime Scotch Sirloin Steak 8oz **£22.95**
Char grilled to your preference. Served with onion rings, whole grilled tomato and chips

Prime Scotch Rib Eye 10oz **£22.95**
Tender as fillet, flavoursome as a rib, this steak is char grilled to your preference. Served with onion rings, whole grilled tomato and chips

And to compliment your Steak
Surf 'n' Turf it ~ add Tiger Prawns in Garlic Butter.....£4.95
Pepper Sauce.....£2.60 ~ Scottish Blue Cheese.....£2.75
Two Fried Eggs.....£2.60

Our Infamous Beef Burger  **£12.50**
Our famous home-made burger is spiced up with chillies, onions, garlic and peppers and served in a toasted brioche bun with a chipotle mayonnaise. Accompanied by coleslaw, onion rings and chips

Extra Toppings
~ Chilli...£2.75~
~ Scottish Blue Cheese...£2.75~
~ Bacon or Cheddar Cheese...£2.00~

Cajun Chicken  **£13.50**
Butterflied breast of chicken coated in Cajun spice, smothered with a spiced butter and served with sour cream & chives, chips, whole grilled tomato and onion rings

****Cajun Chicken Burger**.....**extra £1.00**
Our juicy Cajun chicken on a toasted brioche bun served with onion rings, chips and home-made coleslaw

~ Add Bacon or Cheddar Cheese...£2.00~



~ Something on the Side? ~

Crusty Bread & Butter.....£1.80
Boiled Potatoes.....£2.50 ~ Bowl of Chips.....£2.50
Onion Rings £2.95 ~ Vegetable of the Day.....£2.95
Home-made Haggis & Black Pudding Croquettes.....£3.45
Garlic Bread.....£2.95 ~ Garlic Bread with Mozzarella.....£3.25
Salad Bowl with your Choice of Dressing.....£2.95
(Choose from: Tomato & Garlic, Blue Cheese, Vinaigrette or Caesar)

~ Highland Buffet Night ~

£14.95

***Every Thursday in the Cairngorm Restaurant
From 6pm***

Hearty Highland broth to start

***Then help yourself to Chef's selection of traditional Highland
dishes***

***Including Mince & Tatties, Haggis, Fish Pie, Stovies,
Steak, Mushroom & Ale Stew, Skirlie, Rob Roy Potatoes
and more***



~ Cairn Puddings & Sweets ~

- Butterscotch Sundae** £6.95
Butterscotch ice cream with delicious crumbled shortbread and topped with whipped cream and accompanied by a warm butterscotch sauce
- Cairn Sticky Toffee Pudding** £6.95
*Home-made sticky toffee pudding with mouth watering butterscotch sauce.
Served with cream, ice cream or custard*
- Trio of Local “Italian” Ice Cream** £5.85
- Cairngorm White Lady** £6.95
Scottish pancakes with chocolate and butterscotch ice cream. Served with a jug of warm white chocolate sauce
- Cairn’s Cheese Platter** £8.25
Orkney cheddar, Clava brie and Scottish blue cheese. Served with fruit chutney, grapes and oatcakes
- Cairngorm Cheesecake**.....£6.95
Our own sumptuous cheesecake, crowned with the topping of the day. Please ask for today’s flavour
- White Chocolate & Cherry Crème Brulee**£6.95
Served with chocolate sauce and coffee ice cream
- Dark Chocolate Brownie (Vegan)**.....£6.95
Served with orange sorbet