




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 Food Information Regulation, information regarding allergies and intolerances is available on request

Starters

Hearty Highland Soup £5.45

Choose from our delicious home-made soups, served with crusty bread

Chicken Liver Pate £7.95

Our tasty home-made pate is served with toast and Old Dower House chutney

Beetroot Cured Scottish Smoked Salmon £8.95

Home cured in a delicate blend of juniper, coriander seeds & green cardamon. Served on a toasted English muffin with horseradish cream, pickled cucumber and fried capers.

Balsamic Bruschetta (V).....£7.95

A mixture of fresh plum and semi-dried tomatoes, garlic, olive oil and fresh basil on a grilled ciabatta with bambini mozzarella & balsamic glaze

Chick 'n' Dip.....£8.35

Seasoned strips of battered chicken with your choice of dip (extra dips ...85p each)

Garlic Mayonnaise
Sour Cream & Chives
Tomato & Garlic
Sweet Chilli
BBQ,

Haggis & Mozzarella Bon-Bons £7.65

Local haggis & Mozzarella breaded and deep-fried. Served on a bed of salad with a wholegrain mustard mayonnaise

Cairn's Steamed Mussels £9.75

Tossed in a white wine, cream and garlic sauce. Served with crusty bread

Available as a main course...£17.50

Haggis Lasagne £8.75

Pasta sheets, layered with haggis and béchamel sauce and topped with cheese. Served with salad and garlic bread





Available as a main course.....£15.95

Cairn's Prawn Glory.....£9.45

Sumptuous prawn cocktail smothered in Marie Rose sauce. Served with buttered Grampian bread and served in a glass you could climb in to!!










Cairngorm Classics

- Meg Dodd's Fish Pie** **£16.50**
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
- Grilled Fillet of Sea Bass** **£17.95**
Served with crushed new potatoes, garlic butter, fresh salsa verde and sun blushed tomatoes
- Scottish Smoked Salmon & King Prawn Capellini**.....**£16.95**
Al dente pasta tossed in a rich tomato sauce with onions and mixed peppers. Finished with fresh parmesan and served with crusty bread.
- Chicken Ben Macduie** **£15.95**
A breast of chicken stuffed with black pudding and smothered in creamy pepper sauce. Served with mash and roasted root vegetables
- Highland Loin of Venison** **£22.95**
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
- Five Bean Chilli (v)****£12.95**
Pinto, red kidney beans, haricot, butter and cannellini beans, slow cooked with aromatic spices, fresh red chilli, red wine and tomatoes. Served with steamed basmati rice
- Three Cheese Macaroni (v)**.....**£11.45**
Our velvety sauce is made with cheddar, mozzarella and parmesan. Served with garlic bread and salad



Cairngorm Regulars


- Beer-Battered Fillet of Haddock** £13.95
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** £13.95
Succulent scampi coated in delicious breadcrumbs, deep-fried and served with chips, peas and lemon wedge
- Hand Reared Haggis** £14.25
A generous helping of haggis served with mashed tatties, neeps and Chef's gravy
- Steak Mince and Tatties** £13.75
Traditional minced beef served with a home-made Yorkshire pudding with mashed tatties, peas and skirlie
- Lamb's Liver, Bacon and Onions** £13.95
Served with mashed tatties and onion gravy
- Aberdeen Steak, Mushroom and Local Ale Pie** £13.75
Topped with puff pastry and served with boiled potatoes and seasonal vegetables
- Cairn Roast and Yorkie** £14.95
Our fresh roast of the day served with a home-made Yorkshire pudding. With seasonal vegetables and roast potatoes. Don't forget the gravy!


Something on the Side?

- Crusty Bread & Butter.....£2.25**
Boiled Potatoes.....£3.00 ~ Chips.....£3.50
Onion Rings £3.50
Vegetable of the Day.....£3.50
Cauliflower & Cheese.....£3.95
Garlic Bread.....£3.50
Garlic Bread with Mozzarella.....£3.95
Salad Bowl with your Choice of Dressing.....£3.95
Choose from:
~ Tomato & Garlic ~ Vinaigrette ~ Caesar ~



From the Grill

Prime Scotch Sirloin Steak 8oz **£25.95**
Char grilled to your preference. Served with onion rings, whole grilled tomato and chips

Prime Scotch Rib Eye 10oz **£26.95**
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.....£5.00

Pepper Sauce.....£3.00

Scottish Blue Cheese Sauce.....£3.50

Two Fried Eggs.....£2.95


The 'Cairn' Burger  **£13.50**
Our famous home-made beef burger is spiced up with chillies, onions, garlic and peppers and served in a toasted brioche bun with a chipotle mayonnaise. Accompanied by home-made coleslaw, onion rings and chips

Extra Toppings

Chilli...£3.00 ~ Scottish Blue Cheese...£2.95

Bacon £2.75 ~ Cheddar Cheese...£2.50

Gammon Steak.....**£14.95**
Char-grilled and topped with a fried egg. Served with chips, onion rings and a whole grilled tomato

Cajun Chicken **£14.95**
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 £2.00**

Our juicy Cajun chicken on a toasted brioche bun served with onion rings, chips and home-made coleslaw

Halloumi Burger (V)**£13.95**
Thick slices of chargrilled Cypriot cheese topped with sautéed mixed peppers, garlic and fresh thyme. Served in a toasted brioche bun with chipotle mayonnaise, homemade coleslaw, chips and onion rings