



All Day Main Courses

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

Starters

Hearty Highland Soup £6.00
Served with oatcakes


Home-smoked Duck Breast £9.45
Served with a pecan nut salad and a cranberry dressing

(Available From 5pm)

Cairn's Steamed Mussels£10.95
Tossed in a white wine, cream, garlic & onion sauce
Available as Main Course£18.95

Lunchtime Dishes

(Available Before 5pm)

Cairngorm Prime Steak Sandwich £14.95
Grilled prime steak served with red onion chutney on toasted gluten free bread. Garnished with salad and chips

Cairngorm CBLT £13.95
The perfect match – succulent warm chicken and tasty bacon topped with melted mozzarella and a pesto dressing on toasted gluten free bread. Served with salad and chips

Jacket Potatoes

£8.95

Served until 5pm

The perennial favourite with your choice of tasty filling

~ Chilli ~ Cheese ~ Coronation Chicken ~ Coleslaw

~ Baked Beans ~

~ Chicken & Sweetcorn Mayonnaise ~ Tuna

Mayonnaise ~

~ Prawn Marie Rose ~ (£2.95 extra)

Fancy a Beer?
Gluten Free Beers
Available

Prime Scotch Sirloin £27.95
Prime Scotch sirloin, char grilled to your preference, served with whole grilled tomato & chips

Prime Scotch Rib Eye £29.95
Tender as fillet, flavoursome as rib. This steak is char grilled to your preference and served with whole grilled tomato and chips


Surf & Turf...£5.95
Scottish Blue Cheese Sauce ...£3.95

Lamb's Liver, Bacon & Onions£14.95
Served with mash & onion gravy

Vegetarian Shepherd's Pie (ve)£14.45
Our take on this comforting dish has lentils, carrots, onions, celery and mushrooms cooked in a rich tomato sauce and topped with sweet potato mash. Served with a side order of vegetables of the day

Cajun Chicken£15.95
Butterflied breast of chicken coated in Cajun spice, smothered with a spiced butter and served with chips, whole grilled tomato and a sour cream & chive dip


(Available From 5pm)

Grilled Salmon £18.95
Fresh local fillet of salmon grilled to perfection and topped with a zingy lemon butter. Served with potatoes and broccoli


Grilled Fillet of Sea Bass£18.95
Served with crushed new potatoes, garlic butter, fresh salsa verde and sun blushed tomatoes

Highland Loin of Venison £26.95
Locally sourced venison char-grilled and served medium rare. With crushed new potatoes, celeriac puree and finished with a rich thyme, red wine and chocolate sauce

Desserts

Berry, Berry Eton Mess £8.00
Imagine a mix of berries from the forest combined with crushed meringue, cream and fruit coulis. A sweet for all occasions

Cairn's Cheese Platter £9.75
Orkney cheddar, clava brie & Scottish blue cheese served with oatcakes, & grapes

Trio of 'Local' Italian Ice Cream £7.00

Lemon Yoghurt Parfait£8.00
A refreshing and tangy treat perfect for a hot summer's day. The creamy texture combined with a zesty lemon flavour creates a delightful and cooling dessert option. Served with fruits of the forest compote

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