

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 £6.00
Choose from our delicious home-made soups, served with crusty bread
Home-smoked Duck Breast  Served with a pecan nut salad and a cranberry dressing  £9.45
Trio of Scottish Salmon  £9.95  Scottish smoked salmon served three ways – home-cured gravadlax, traditional smoked and hot smoked.  Drizzled with a lemon dressing and served with buttered brown bread
Tomato & Red Onion Bruschetta£8.95
Freshly diced tomatoes and red onion with garlic, basil and balsamic vinegar. Served on toasted ciabatta.  A delightful appetiser with Mediterranean flavours
Chicken Liver Pate £8.95  Our tasty home – made pate is served with toast and a winter chutney
Chick 'n' Dip£8.95
Seasoned strips of battered chicken with your choice of dip (extra dips95p each)
Garlic Mayonnaise Sour Cream & Chives Tomato & Garlic Sweet Chilli BBQ,
Haggis & Mozzarella Bon-Bons  Local haggis & Mozzarella breaded and deep-fried. Served on a bed of salad with a wholegrain mustard mayonnaise
Cairn's Steamed Mussels
Available as a main course£18.95
Haggis Lasagne Pasta sheets, layered with haggis and béchamel sauce and topped with cheese. Served with salad and garlic bread  Available as a main course£17.50
Cairn's Prawn Glory£10.95
Sumptuous prawn cocktail smothered in Marie Rose sauce. Served with buttered bread and served in a glass you could climb in to!!



# Cairngorm Classics

Meg Dodd's Fish Pie	£18.95
Smoked haddock, salmon, prawns and mussels in a cream sauce, topped with sliced baked	•
glazed with Orkney cheddar. Served with crusty bread and a side order of vegetable of th	e day
Grilled Fillet of Sea Bass	£18.95
Served with crushed new potatoes, garlic butter, fresh salsa verde and sun blushed tomatoe	<sup>2</sup> S
Poached Winter Salmon	£19.45
Fresh local fillet of Salmon served with a dill cream sauce. Accompanied by boiled potatoes	s and steamed
brocolli	
Chicken Ben Macduie	£16.95
A breast of chicken stuffed with black pudding and smothered in creamy pepper sauce. Servand roasted root vegetables	ea wiin masn
and rousied root regelables	
Cairngorm Hunter's Chicken	£16.95
Breast of chicken stuffed with smoked Orkney cheddar, wrapped in streaky bacon and roa	
Smothered in a rich smoky BBQ sauce and topped with even more melted cheese. Served	
potatoes and brocolli	
Highland Loin of Venison	£26.95
Locally sourced venison, char grilled and served medium-rare. With crushed new potatoe	es, celeriac
puree and finished with a rich thyme, red wine and chocolate sauce	
Three Cheese Macaroni (v)	£12.95
Our velvety sauce is made with cheddar, mozzarella and parmesan. Served with garlic broadening	
Add chips	£2.50
Vegetarian Shepherd's Pie (ve)	£14.45
Our take on this comforting dish has lentils, carrots, onions, celery and mushrooms coo	
tomato sauce and topped with sweet potato mash. Served with a side order of vegetables of	the day
Cairngorm Venison Casserole	£18.95
Haunch of venison cooked slowly in a red wine and juniper berry gravy. Served with ma	sh, roast root
vegetables and home-made Yorkshire pudding	
Vegetable Curry	£14.95
A warming Madras style root vegetable curry, served of course with rice	**************************************



## Cairngorm Regulars

Beer-Battered Fillet of Haddock  A large haddock fillet coated in Chef's delicious crispy batter made with local beer, deep served with chips, peas and lemon wedge	£15.95 fried and
Whole Tail Scampi	£15.95
Succulent scampi coated in delicious breadcrumbs, deep-fried and served with chips, ped wedge	s and lemon
Hand Reared Haggis	£15.45
A generous helping of haggis served with mashed tatties, neeps and Chef's gravy	
Steak Mince and Tatties	£15.45
Traditional minced beef served with a home-made Yorkshire pudding with mashed tatties skirlie	, peas and
Lamb's Liver, Bacon and Onions  Served with mashed tatties and onion gravy	£14.95
Aberdeen Steak, Mushroom and Local Ale Pie  Topped with puff pastry and served with boiled potatoes and seasonal vegetables	£15.45
Cairn Roast and Yorkie  Our fresh roast of the day served with a home-made Yorkshire pudding. With seasonal v roast potatoes. Don't forget the gravy!	£16.95 egetables and

## Something on the Side?

Crusty Bread & Butter.....£2.95
Boiled Potatoes.....£3.45 ~ Chips.....£4.00
Onion Rings £3.95
Vegetable of the Day.....£3.95
Cauliflower & Cheese....£4.95
Garlic Bread.....£4.00
Garlic Bread with Mozzarella.....£4.75
Salad Bowl with your Choice of Dressing.....£4.00
Choose from:

~ Tomato & Garlic ~ Vinaigrette ~ Caesar ~



### From the Grill

rings, whole grilled t	oursome as a rib, this steak is char grilled to your preference. It tomato and chips	10oz £29.95 Served with onion
	And to Compliment your Steak  Surf 'n' Turf it  Add Tiger Prawns in Garlic Butter£5.95  Pepper Sauce£3.25  Scottish Blue Cheese Sauce£3.95  Two Fried Eggs£3.00	
· ·	ade beef burger is spiced up with chillies, onions, garlic and pen n with a chipotle mayonnaise. Accompanied by home-made con	
	Extra Toppings	

Just Juniors
Suitable for Children up to the

\*\* 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) .....£15.95 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 £7.95 per CHILD

1. Choose your Main
Chicken Goujons
Beefie Burger
Fish Fingers
Three Cheese Macaroni
Sausages

2. Choose your Side Chips Boiled Potatoes Mash

3. Choose your Veg Beans~ Peas ~ Salad Herby Carrots



With a free Vanilla, chocolate or Strawberry ice Cream



## ~ Teen Menu~

#### A selection of Junior portions from our main menu

## ~Starters~

Soup of the day.....£3.50
Salad Bowl with your choice of dressing...£4.00
Choose from:
~ Tomato & Garlic ~ Vinaigrette ~ Caesar ~

## ~Main Courses~

Battered fillet of Haddock	£8.95
Sausage, Mash and Gravy	£8.75
Steak & Mushroom Pie	£8.75
Roast & Yorkie	£8.95
Hand Reared Haggis	£8.75
Three Cheese Macaroni	
4oz Sirloin Steak	£14.95
Chick 'n' Dip & Chips	£8.95
Beef Burger	£8.75
Mince & Tatties	£8.75
Wholetail Scampi	£8.95

## ~Sweets~

Sticky Toffee Pudding	£4.75
Cairngorm White Lady	
Duo of Ice Cream	



# ~ Cairn Puddings & Sweets~

Berry, Berry Eton Mess  Imagine a mix of berries from the forest combined with crushed meringue, cream and fruit coulis. A sweet for all occasions  Cairn Sticky Toffee Pudding  Home-made sticky toffee pudding with mouth-watering butterscotch sauce. Served with cream, ice cream or custard
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Apple & Plum Cobbler £8.00
A dessert made just for Autumn. Apples and plums slow cooked and topped with batter
biscuit. Served with your choice of creamy custard or vanilla ice cream
biseau. Served with your enoice of creamy custard or vanita ice cream
Trie of Local "Halian" Loc Cusan
Trio of Local "Italian" Ice Cream £7.00
Made by Rizzas of Huntly
Cairngorm White Lady £8.00
Scottish pancakes with chocolate and butterscotch ice cream. Served with a jug of warm
white chocolate sauce
Cairn's Cheese Platter £9.75
Orkney cheddar, Clava brie and Scottish blue cheese. Served with fruit chutney, grapes
and oatcakes. (Gluten free oatcakes available. Please advise server.) Why not enjoy your
cheese with a Port?
Cairngorm Cheesecake£8.00
Our rich topping of the day on a sumptuous buttery biscuit base
Our rich topping of the day on a sumptuous buttery biscuit base
Selection of Sorbets £7.00
Selection of Sorbets£7.00 Served with home-made berry compote