

CAIRNS

BAR • RESTAURANT • COURTYARD

DINNER - served from 5pm to 9pm



Small bites

- olives
- smoked nuts
- wild hearth sour dough and butter
- hummus

£4.50 each

Sharing board

cured meats, cheeses, olives, pickles, chutney, oatcakes and sour dough

£20.00

STARTERS

Soup of the day

wild hearth sour dough

£6.50

Cullen skink

peat smoked haddock, potato and leek velouté, wild hearth sour dough

£9.50

Garlic butter baked king prawns

lemon, chilli, sour dough

£10.50

Haggis truffles

whisky and grain mustard mayo, chicory

£8.50

Baked goat's cheese

focaccia, slow roast tomatoes, watercress, balsamic glaze

£8.50

Scottish buffalo mozzarella

caponata, basil, pine nuts

£9.50

Salt and chilli tempura calamari

sweet chilli sauce

£9.50

SIDES

Tender stem broccoli

£5.00

Maple glazed Chantenay carrots

£5.00

Onion rings

£5.00

Chips

£5.00

Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens.

Please note, a discretionary 10% service charge is added to all bills.

<p>MAINS from the char grill, served with cherry vine tomatoes, chunky chips or baby baked potatoes or mixed salad leaves our beef is scotch certified and dry aged for a minimum 32 days.</p> <p>Scotch ribeye steak 8oz £36.00 a glass of Merlot would bring this together nicely</p> <p>Scotch fillet steak 8oz £42.00 how about a glass of Malbec</p> <p>Scotch rib chop 14oz £70.00 a succulent, spicy, velvety bottle of Shiraz would help this go down!</p> <p>Chateaubriand £85.00 for 2 to share - pre ordered 24 hrs in advance try it with our Bottle of Bordeaux</p> <p>Pork tomahawk £23.00 lemon, garlic, oregano goes Well with a nice glass of Pinot Noir</p> <p>Chimichurri half chicken £22.00 a glass of Chardonnay rounds out this dish</p> <p>Blackened Scottish salmon steak £25.00 lime crème fraiche can't beat a well balanced glass of Rosé</p> <p>Wagyu burger £19.50 smoked back bacon, cheddar cheese, burger sauce soften out the burger with a glass of Nero D'avola</p> <p>Sauces £3.50 whisky, hollandaise, salsa Verde</p>	
<p>CLASSICS</p> <p>Sri Lankan lamb shank £24.00 tomato, chilli and coconut sauce, naan, poppadom, coconut and lime sambal nothing beats a good Cairns Lager</p> <p>Fish & chips £19.50 crispy battered haddock, chunky chips, crushed minted peas, lemon, tartare sauce - gf available on request try a little fizz with your fish!</p> <p>Smoked salmon & king prawn fishcake £22.00 poached egg, crushed peas, mussel sauce try something new, a glass of Pinot Noir with your dish?</p> <p>Aubergine schnitzel £19.50 tomato and basil ragout, pesto let us tell you about our Pinot Grigio</p> <p>Lemon & courgette orzo pasta £18.50 plant-based cheese, fresh herb dressing a vibrant glass of Verdejo to liven things up?</p>	
<p>DESSERTS</p> <p>Sticky toffee pudding £7.50 date sponge, miso butterscotch, vanilla ice cream</p> <p>Croissant and butter pudding £7.50 cinnamon and apple compote, vanilla ice cream</p> <p>Agnese's tiramisu £7.50</p> <p>Banana split £7.50 chocolate brownie crumbs</p> <p>Scottish cheeses £12.00 chutney, oatcakes</p>	