

# CAIRNS

BAR • RESTAURANT • COURTYARD

DINNER - served from 5pm to 9pm



## Snacks

- olives
- smoked nuts

£4.50 each

## Sharing board

cured meats, pate, smoked Scottish salmon, cheeses, olives, chutney, sesame fruit sour dough

£20.00

## STARTERS

### Soup of the day

crusty bread

£6.50

### Cullen skink

peat smoked haddock, potato and leek velouté, crusty bread

£9.50

### Garlic butter baked king prawns

lemon, chilli, sour dough

£10.50

### Wings - buffalo or cauliflower

maple and habanero glaze

£8.50

### Bao bun

pulled pork belly and apple or pulled celeriac and apple

£8.00

### Chicken liver pate

toasted sesame and fruit sour dough, chutney

£7.50

### Creamy wild mushrooms

toasted sour dough, poached egg, truffle

£8.50

## 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><b>MAINS</b>  <i>from the char grill, served with cherry vine tomatoes,  chunky chips, baby baked potatoes or mixed salad leaves</i></p> <p><b>Scotch ribeye steak 240g</b>  <i>a glass of Merlot would bring this together nicely</i></p> <p><b>Scotch fillet steak 240g</b>  <i>how about a glass of Malbec</i></p> <p><b>Pork tomahawk</b>  <i>lemon, garlic, oregano  goes Well with a nice glass of Pinot Noir</i></p> <p><b>Spatchcock chicken</b>  <i>chimichurri  a glass of Chardonnay rounds out this dish</i></p> <p><b>Whole sea bass</b>  <i>tomato, black olive, oregano</i></p> <p><b>Blackened Scottish salmon</b>  <i>lime crème fraîche  can't beat a well balanced glass of Rosé</i></p> <p><b>Wagyu burger</b>  <i>smoked back bacon, cheddar cheese, burger sauce  soften out the burger with a glass of Nero D'avola</i></p> <p><i>our beef is scotch certified and dry aged for a minimum 28 days.</i></p> <p><b>Sauces</b>  <i>peppercorn, whisky, chimichurri</i></p> <p><b>Sri Lankan lamb shank curry</b>  <i>tomato, chilli and coconut sauce, yellow rice, naan,  poppadom, mango chutney  nothing beats a good Cairns Lager</i></p> <p><b>Fish &amp; chips</b>  <i>crispy battered haddock, chunky chips, crushed minted peas,  lemon, tartare sauce - gf available on request  try a little fizz with your fish!</i></p> <p><b>Aubergine schnitzel</b>  <i>tomato, aubergine and basil ragout, fried egg, pesto  let us tell you about our Pinot Grigio</i></p> <p><b>Fresh egg linguini</b>  <i>king prawn, white wine, tomato, herbs  try something new, a glass of Pinot Noir with your dish?</i></p>	<p><b>£36.00</b></p> <p><b>£46.00</b></p> <p><b>£19.50</b></p> <p><b>half £22.00  whole £32.00</b></p> <p><b>£20.00</b></p> <p><b>£22.00</b></p> <p><b>£19.50</b></p> <p><b>£3.50</b></p> <p><b>£23.50</b></p> <p><b>£19.50</b></p> <p><b>£19.50</b></p> <p><b>£22.00</b></p>
<p><b>DESSERTS</b></p> <p><b>Sticky toffee pudding</b>  <i>date sponge, miso butterscotch,  vanilla ice cream</i></p> <p><b>Apple and winter berry crumble</b>  <i>ice cream, custard</i></p> <p><b>Chocolate duo mousse</b>  <i>shortbread</i></p> <p><b>Eton mess</b></p> <p><b>Scottish cheeses</b>  <i>chutney, oatcakes</i></p>	<p><b>£7.50</b></p> <p><b>£7.50</b></p> <p><b>£7.50</b></p> <p><b>£7.50</b></p> <p><b>£12.00</b></p>