

SNACKS

Sour Dough Bread, Olive Oil	£3.50
Mixed Olives in Chimichurri	£3.50
Buttermilk Fried Chicken	£3.50
Satay sauce, sesame seeds	
Sunflower Seed Hummus	£3.50
Radishes, rapeseed oil, chardonnay vinegar.	

CAIRNS

BAR • RESTAURANT • COURTYARD

DINNER MENU

served from 5.00pm - 9.00pm

APERITIF

Sea Mist Aperitivo	£12.50
Edinburgh seaside gin, aperol	
Chilli Kiss	£12.50
Chilli and lime liqueur, prosecco	
Naughty 75	£10.50
Seedlip, naughty sparkling	

SMALL PLATES

Dry Aged Scotch Beef Carpaccio	£10	King Scallop baked in the Shell	£7 each
Parmesan, rocket, truffle		Garlic parsley butter.	
Whipped Goat's Cheese and Feta	£7	Garlic Pawns	£12
Beetroot, balsamic, blackcurrant, radish.		Lemon, parsley, nut brown butter	
Lobster and Prawn Brioche Roll	£15	Tandoori Skewer	
Bloody Mary mayo, pickled shallot rings, cress salad.		Marinated in yoghurt and spices, pickled red cabbage, spicy mango, coconut yoghurt flat bread.	
Mozzarella	£7	- Chicken £7 Paneer £7	
Smoked tomatoes, romesco, gordal olive tapenade.			
Coronation Chicken Croquettes	£5 each		
Mango, spring onion.			

OVER THE FIRE

35 Day Dry Aged Sirloin 300g	£34	Hispi Cabbage	£16.50
Scotch Flat Iron 300g		Squash and lentil ragout, crispy kale.	
10 Day Dry Aged Hand Cut Pork Loin On the Bone 350g	£22	Whole Baked Seabass	£22
Salsa verde.		Tomato, olives, lemon, parsley, olive oil.	
Miso Glazed Pork Belly Ribs	£18	Cauliflower Steak	£16.50
Glazed with soy and miso caramel.		Olive, capers, romesco.	
		Spatchcock Chicken, Half or Whole	£18.50 / £28
		Lemon, garlic and oregano butter or Malaysian curry sauce.	

SHARING

Premium large cuts on the bone, grilled and carved, served with salsa verde and a choice of 3 sides.

40 Day Dry Aged Porterhouse 1000g	£95	35 Day Dry Aged Beef Tomahawk 800g	£90	Scotch Picanha Steak 500g	£60
Marinated in koji, encased in talo.		Rubbed in coffee.		Peppercorn rub.	

CLASSICS

Smash Burger	£19.50	Fish And Chips	£19.50
Wagyu beef burger, grilled onion, smoked cheese, burger sauce, tomato, toasted seeded brioche bun and fries.		IPA beer battered haddock fillet, crushed peas, fries, lemon, tartare and curry sauce.	

FOR THE TABLE

Fire Baked Baby Potatoes	£5	BBQ Long Stem Broccoli	£5
Served with herbs and Maldon salt.		Truffle cream emulsion.	
French Fries	£5	Confit Butter Beans	£5
Truffle and Parmesan Fries	£6.50	Served with smoked pancetta, cherry tomatoes and rosemary.	
Creamed Potatoes	£5	Seared Gem Lettuce Wedge	£5
Lovage butter.		Served with anchovy and parmesan dressing, cured pancetta crumbs.	
Charcoal Roasted Root Vegetables	£5		
Maple, thyme, mustard.			

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.