

BREADS AND SOUP Free Range Egg Cucumber, mustard cress and mayo on thick sliced white bloomer. Lobster And Prawn Brioche Roll Bloody Mary mayo, pickled shallot rings, cress salad. Chicken Club Sliced chicken, smoked back bacon, plum tomato and egg mayo between toasted bloomer bread. Roast Red Pepper Sun blushed tomato and goat`s cheese on toasted focaccia. Cured Apricot Ham Smoked cheddar, Arran tomato chutney on toasted focaccia. Dry Aged Grilled Steak Ciabatta cooked over fire topped with: - Fried onions, horseradish, watercress - Glazed smoked cheese and IPA rarebit. - Kingprawns in garlic brown butter with parsley. Soup of the Day Crusty bread. Cullen Skink Peat smoked haddock, potato, leeks, cream.	£9.50	CAIRNS BAR • RESTAURANT • COURTYARD LUNCH MENU served from 12 until 5pm		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 Marinated in koji, encased in talo. - 35 Day Dry Aged Beef Tomahawk 800g Rubbed in coffee. - Scotch Picanha Steak 500g Peppercorn rub.		£95
	£15			£90		
	£13.50			£60		
	£10					
	£10					
£14.5 £14.5 £16.5 £6 £8	OVER THE FIRE 35 Day Dry Aged Sirloin 300g Scotch Flat Iron 300g 10 Day Dry Aged Hand Cut Pork Loin On the Bone 350g Salsa verde. Miso Glazed Pork Belly Ribs Glazed with soy and miso caramel. Spatchcock Chicken, Half or Whole Lemon, garlic and oregano butter or Malaysian curry sauce. Hispi Cabbage Squash and lentil ragout, crispy kale. Whole Baked Seabass Tomato, olives, lemon, parsley, olive oil. Cauliflower Steak Olive, capers, romesco.	£34 £22 £22 £18 £18.50 / £28 £16.50 £22 £16.50	FOR THE TABLE Fire Baked Baby Potatoes Served with herbs and Maldon salt. French Fries Truffle and Parmesan Fries Creamed Potatoes Loveage butter. Charcoal Roasted Root Vegetables Maple, thyme, mustard. BBQ Long Stem Broccoli Truffle cream emulsion. Confit Butter Beans Smoked pancetta, cherry tomatoes and rosemary. Seared Gem Lettuce Wedge Anchovy and parmesan dressing, cured pancetta crumbs.		£5	
					£5	
					£6.50	
					£5	
					£5	
SMALL PLATES - 3 FOR £20 Dry Aged Scotch Beef Carpaccio Parmesan, rocket, extra virgin olive oil. Whipped Goats Cheese and Feta Beetroot, balsamic, blackcurrant, radish. Tandoori Skewer Marinated in yoghurt and spices, pickled red cabbage, spicy mango, coconut yoghurt flat bread - Paneer or chicken. Mozzarella Smoked tomatoes, romesco, gordal olive tapenade. Buttermilk Fried Chicken Satay sauce, sesame seeds. Coronation Chicken Croquette Mango, spring onion. King Scallop Baked in the Shell Garlic parsley butter. Garlic King Prawns Lemon, parsley, nut brown butter.	£8	CLASSICS Fish and Chips <i>small or large</i> IPA beer battered haddock fillet, crushed peas, fries, lemon, tartare or curry sauce. Smash Burger Wagyu beef burger, beef fat fried onion, smoked cheese, burger sauce, tomato, toasted seeded brioche bun and fries. Mac n Cheese Fresh egg rigatoni pasta in 3 cheese cream sauce, glazed in the charcoal oven, fries. Caesar Salad Crisp gem lettuce, anchovy, parmesan, pancetta and sour dough croutons.	£14.50/£19.50 £19.50 £17.50 Classic £16 Chicken £20 Salmon £20	KIDS MENU Please ask a member of staff about our kids' cocktails Margarita pizza Macaroni and cheese Breaded chicken goujons, chips and peas Fish and chips, peas Individual Mackays ice cream pot, vanilla or strawberry Fresh fruit salad and sorbet Strawberries and cream		£7
	£7				£7.50	
	£7				£7.50	
	£7				£7.50	
	each £5					
	each £7				£3	
					£3.50	
	£8				£3.50	
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.		SRI LANKAN CURRY NIGHT last Thursday of every month £18.50 per person 2pm to 9pm		LIVE MUSIC Every Friday night 6pm to 9pm local musicians		