

Spring Dinner Menu

Starters

Whisky Cured Smoked Scottish Salmon - 9.50

Katy Rodgers Crème Fraîche - Keta Caviar - Radish

Highland Game Terrine – 9.50

Prune - Brioche

Denhead Farm Asparagus Velouté - 7.50

Goat's Curd – Black Garlic

Hand Dived Orkney Scallop - 12.00

Brassica – Sea Aster – Citrus Sauce

Heritage Tomato - 8.50

Burrata – Basil Pesto

Main Courses

Cutlet & Shoulder of Perthshire Lamb - 27.00

Cocotte Potato – Garden Peas – Mint Jus

Artichoke & Truffle Ravioli - 18.00

Aged Parmesan – Baby Spinach

Perthshire Chicken Breast - 22.00

Creamed Potato – Spring Onion, Tender Stem Broccoli – Madeira Sauce

Scrabster Monkfish - 27.00

Jasmine Rice – Crispy Chicken Skin – Satay Sauce – Peanut

Whole Lemon Sole - 26.00

New Season Potato – Samphire – Brown Butter

From The Grill

Sirloin (8oz)- 29.00

Ribeye (8oz) - 28.00

Fillet (8oz) - 36.00

Cairn Lodge Scotch Beef & Caramelised Onion Burger - 18.00

Applewood Cheddar – Dill Pickle - Skinny Fries

Cairn Lodge Vegetarian Burger – 16.00

Applewood Cheddar - Dill Pickle - Skinny Fries

Balmoral Estate Venison Burger - 19.00

Smoked Cheddar - Dill Pickle - Skinny Fries

Sauces - 4.00

Peppercorn - Garden Herb & Garlic Butter - Shallot & Red Wine Jus

Sides - 4.00

Hand Cut Chips - Creamy Mashed Potato - Cairn Salad – Spring Greens

Please ask for any dietary alternatives which we would be happy to provide.
If you have a specific food allergy, please speak to a member of staff for further information before placing your order.

DESSERTS

Valrhona Chocolate Mousse – 8.50

Orange - Honeycomb - Crème Fraîche

Braw Wee Cloutie Dumpling – 8.00

Glenturret Whisky Custard - Apple & Raisin Compote

Leadketty Farm Strawberries – 8.50

Lavender Pannacotta - Shortbread

Scottish Cheese Selection – 14.00

Lanark Blue– Strathearn - Wee Comrie - St Andrews Cheddar - Clava Brie

Sticky Toffee Soufflé – 12.00

Butterscotch Sauce– Vanilla Ice Cream

Vanilla Poached Peaches– 8.50

Katy Rodgers Crème Fraîche– Scottish Raspberries

Dessert Wines

(75ml)

Domaine des Baumard, Chenin (France)– 14.00

Royal Tokaji, 5 Puttons, Tokaji Aszú(Hungary)– 16.00

Quady, Elysium, Black Muscat (USA)– 14.00

Stella Bella, Pink Moscato (Australia)– 14.00

Hot Drinks

Americano 3.95

Flat White 4.95

Cappuccino 4.95

Latte 4.95

English Breakfast Tea 3.50

Liqueur Coffee 9.50



nothing ordinary