



Cairn Lodge

DINNER MENU

Starters

Balmoral Estate Venison Carpaccio – 10.00

Pickled Mushrooms – Parmesan – Truffle Dressing

Whisky Cured Scottish Smoked Salmon – 9.00

Katy Rodger's Crème Fraîche – Lilliput Capers – Sourdough Croutons

Roast Brown Scottish Onion Soup Baked in Puff Pastry (v) – 7.50

Smoked Cheddar Cheese

West Coast Mackerel – 9.00

Kohlrabi – Apple – Horseradish

Main Courses

Ayrshire Pork Belly – 22.00

Black Pudding – Apple – Autumn Spiced Jus

Breast of Perthshire Chicken – 20.00

Colcannon Mash – Parsnips – Madeira Jus

Fillet of Scrabster Hake – 21.00

Curried Shetland Mussels – Pak Choi – Aromatic Sticky Rice

Jerusalem Artichoke Risotto (v) – 16.00

Parmesan – Truffled Chantilly – Roast Hazelnuts

From The Grill

Our chargrilled steaks are chosen from 30 day, dry-aged beef and carefully sourced from prime, pasture reared Scottish cattle. All steaks are served with homemade hand cut chips, garnish of grilled vine cherry tomatoes, portobello mushroom and watercress

Ribeye (8oz) – 26.00

Fillet (8oz) – 35.00

Sirloin (8oz) – 28.00

Sauces – 3.00

Peppercorn – Gentleman's Relish

Sides – 4.00

Hand Cut Chips – Autumnal Vegetables – Mixed House Salad

Desserts

Toffee Apple Pavlova – 7.00

Whipped Katy Rodger's Crème Fraîche – Vanilla

Pear, Almond & Bramble Crumble - 8.50

Crème Anglaise – Vanilla Ice Cream

Vanilla Crème Brûlée – 9.00

Thyme Shortbread

Scottish Cheese Board of Lanark Blue; Strathearn; Wee Comrie;

St Andrew's Farmhouse Cheddar; Clava Brie – 14.00

Quince Jelly – House Chutney – Oat Cakes