

Starters

West Coast Crab – 11.00
Fresno Pepper - Apple - Compressed Cucumber

Duck Pastrami – 12.50
Pickled Beetroot - Beetroot & Raisin Slaw

Isle of Mull Cheddar Cheese Souffle – 9.50
Baby Spinach - Truffle - Parmesan Velouté

Spiced Cauliflower Velouté – 9.50
Coriander - Almond Gremolata

Hand Dived Orkney Scallops – 13.00
Chorizo Black Pudding - Fennel & Apple Remoulade - Bisque Jus

Main Courses

Ayrshire Pork Belly – 23.00
Sweet Potato - Asian Greens - Soya Jus
Perthshire Chicken En Croute - 24.00
Concotte Potatoes - Tenderstem Broccoli - Red Wine Jus

Loch Tay Sea Trout - 28.00
Chickpea Dhal - Tenderstem Broccoli

Wild Mushroom Risotto - 18.00
Truffle - Crispy Onion - Parmesan

Grilled Sea Bass - 27.00
Orzo Pasta - Courgette - Basil - Confit Cherry Tomato

From The Grill

All our steaks are dry aged for a minimum of 35 days & are sourced from Dunkeld Butcher. Our steaks are served with hand cut chips, portobello mushroom, vine cherry tomatoes, watercress salad & a sauce of your choice.

Sirloin (8oz)- 29.00
Ribeye (8oz) - 29.00
Fillet (8oz) - 36.00

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

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 - 18.00
Smoked Cheddar - Dill Pickle - Skinny Fries

Sides - 4.00

Hand Cut Chips - Creamy Mashed Potato - Cairn Salad – Seasonal Vegetables
Skinny Fries – Sweet Potato Fries



DESSERTS

Valrhona Chocolate Cremeaux – 9.00
Passion Fruit - Lemon Balm - Sorbet

Yorkshire Rhubarb Mille-Feuille – 9.00
Vanilla Yoghurt - Sorbet - White Chocolate Crumb

Scottish Cheese Selection – 14.00
Strathearn Oatcakes - Chutney - Pickled Grapes

Sticky Toffee Souffle – 12.00
Butterscotch Sauce - Vanilla Ice Cream

Sicilian Lemon Mousse – 9.00
Citrus Biscuit - Lemon Curd - Blackcurrant Sorbet

DESSERT WINES (75ml)

Domaine des Baumard, Chenin (France) – 14.00
Royal Tokaji, 5 Puttons, Tokaji Aszú (Hungary) – 16.00

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