



## Additional Evening Menu

(Served 5pm to 9.30pm)

In accordance with EU Food Information Regulation, information regarding allergies and intolerances on all menu items is available on request

### All Day Starters & Light Bites

**Chicken Liver Pate**  .....£6.95  
Our tasty home-made pate is served with oatcakes and beetroot & apple chutney

**Scottish Smoked Salmon**  .....£7.75  
Served with capers, salad, a chilli and lemon dressing and oatcakes

### All Day Main Courses

**Prime Scotch Sirloin**.....£22.95  
Prime Scotch sirloin, char grilled to your preference, served with whole grilled tomato & chips

**Prime Scotch Rib Eye**.....£22.95  
Tender as fillet, flavoursome as rib. This steak is char grilled to your preference and served with whole grilled tomato and chips

**Surf & Turf**....£4.95 ~ **Scottish Blue Cheese**...£2.75

**Lamb's Liver, Bacon & Onions**.....£12.25  
Served with mash & onion gravy

**Vegetarian Shepherd's Pie (v)**.....£11.75  
Our take on this comforting classic contains mushrooms, onions, carrots, garlic, & chickpeas Seasoned with herbs and topped with potato & sweet potato mash. Served with a side order of veg of the day

### Jacket Potatoes

**£7.45**

Served until 5pm

The perennial favourite with your choice of tasty filling

~ Chilli ~ Cheese ~ Coronation Chicken ~ Coleslaw

~ Baked Beans ~

~ Chicken & Sweetcorn Mayonnaise ~ Tuna

Mayonnaise ~


~ Prawn Marie Rose ~ (£1.95 extra)

### Evening Starters

**Melon & Fruit**.....£5.95  
A tower of melon, served with fresh berry compote and crowned with orange sorbet


**Cairn's Steamed Mussels**.....£8.95  
Tossed in white wine, cream, garlic & onion sauce  
Available as Main Course.....£15.25

### Evening Main Courses

**Grilled Fillet of Trout**  .....£13.90  
Grilled trout with toasted almonds and hot lemon butter or  
with prawns and capers in butter (£2.95 extra.)  
Both served with boiled potatoes and broccoli.

**Speyside Venison Fillet**  .....£17.95  
Locally sourced venison char grilled and served on a bed of mash with savoy cabbage & bacon.  
Accompanied by a rich redcurrant jus & parsnip crisps

**Sweet Potato, Chickpea & Spinach Curry (vegan)**  
.....£12.25  
Served with braised rice and onion bhajis

**Speyside Venison Bourguignon**  .....£15.95  
Local Venison stewed in Red Wine with Onions, Mushrooms and Bacon. Served with buttery Mash and Roasted Root Vegetables

**Fillet of Scottish Salmon**  .....£16.45  
Served on a red lentil dahl with tender stem broccoli and finished with salsa verde butter

**Stuffed Peppers (vegan)**.....£11.25  
Roasted peppers stuffed with mushroom risotto.  
Served with a tomato sauce and roast root vegetables

### Desserts

**Strawberry Sundae**.....£6.95  
Strawberry ice cream with crushed meringue & whipped cream

**Cairn's Cheese Platter**  .....£8.25  
Orkney cheddar, clava brie & Scottish blue cheese served with oatcakes, & grapes

**Trio of 'Local' Italian Ice Cream**  .....£5.80

**White Chocolate & Cherry Crème Brulee**.....£6.95  
Served with chocolate sauce and coffee ice cream