

GRILL RESTAURANT MENU

APPETISERS

Homemade Focaccia Bread Olive Oil & Balsamic Vinegar	£5.00
Pitta Bread & Dips Chick Pea & Red Pepper Houmous, Nut-Free Pesto & Spicy Salsa	£5.50

STARTERS

Chef's Soup of the Day (v) Homemade Bread Roll	£6.00
Baked Portobello Mushroom (v) Stuffed with Goats Cheese, Walnut Salad	£7.00
Bang-Bang Chicken Lollipop Asian Coleslaw, Peanut Butter, Chilli, Coconut Chicken Strip	£8.00
Tempura Prawn Pickled Cucumber, Lightly Curried Mayonnaise	£8.50
Crispy Coated Brie (v) Chilli & Cranberry Jam	£7.00
Chicken Liver Parfait Arran Chutney, Dressed Salad, Toasted Brioche	£7.00
Crispy Haggis Fritter Mashed Potato, Whisky Café au Lait Sauce	£7.50
Fully Loaded Nachos (v) Tortilla Chips topped with Salsa & Cheese, served with Guacamole & Sour Cream Dip Add Pulled Pork	£7.50 +£2.50

Guests who are dining on an inclusive package have an allocation of £28 to spend on food. Any amount above the £28 allocation will be incurred as a charge. Drinks are charged separately and are not included within the dinner allocation.

If you have any concerns regarding food allergens please ask a member of staff and you will be provided with detailed information on each dish

MAINS FROM THE QGRILL

8oz Sirloin Steak £26.00

8oz Rib Eye Steak £26.00

8oz Fillet Steak £32.50

All served with Hand Cut Chips, Grilled Tomato & Seasonal Mushroom and your choice of Béarnaise Sauce, Pepper Sauce or Garlic Butter

Cairnhill Beef Burger £16.50

Bacon, Crispy Onions, Mature Cheddar Cheese, Brioche Bun,
Tomato Relish & Fries
Add Pulled Pork

+£2.50

Lamb Chops £20.00

New Potato Cake, Crushed Minted Peas, Rosemary Jus

Cajun-Spiced Chicken Burger £16.50

Avocado Puree, Brioche Bun, Coleslaw, Crispy Wedges
Add Cheese or Bacon

+£1.00

Pork Belly £18.00

Black Pudding Croquette, Apple Compote

MAINS

Chicken Stuffed with Haggis £16.50

Roast Turnip, Wholegrain Mash, Pepper & Whisky Sauce

Steak & Ale Pie £16.50

Chive Mash, Seasonal Vegetables

Traditional Fish & Chips £16.00

Beer-Battered Haddock, Chips, Mushy Peas, Tartare Sauce

Baked Salmon Fillet £17.50

Nut-Free Pesto Mash, Green Beans, Tomato & Basil Sauce

Sweet Potato & Chick Pea Cake (v) £15.00

Tomato Chutney, Salad & Vegetable Crisps

Wild Mushroom & Spinach Gnocchi (v) £14.00

Parmesan Gratin

Dish of the Day

Please ask your server for today's special

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SIDES

French Fries	
Crispy Onion Rings	
Spicy Cajun Wedges	
Creamed Potatoes	
Buttered Seasonal Vegetables	
Hand Cut Chips	
Side Salad with House Dressing	£4.50 Each

DESSERTS

Orange Posset	£6.50
Cranberry Jam, Gingerbread Biscuit	
White Chocolate & Winter Berry Cheesecake	£6.50
Red Berry Coulis	
Chocolate Brownie	£7.00
Pistachio Ice Cream, Cherry Compote	
Homemade Sticky Toffee Pudding	£6.50
Toffee Sauce, Vanilla Ice Cream	
Chargrilled Pineapple	£6.50
Passion Fruit Sorbet, Mango Coulis, Toasted Coconut	
Taste of Scotland	£8.00
Inn Bru Float, Cranachan Mousse, Deep-fried Mars Bar	
Selection of Cheeses	£8.50
Biscuits, Grapes, Celery, Chutney	

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