

Cairndale Spa

MAIN MENU

SMALL PLATES

SOUP OF THE DAY

With a crusty bread roll

FETA & CORIANDER SAMOSA

With a tomato, ginger & chilli jam (v)

SUN-DRIED TOMATO & MOZZARELLA ARANCINI

Basil pesto sauce (v)

CHARRED AUBERGINE & MISO HUMMUS

Lemon, parsley, olive oil, focaccia (v,ve,df)

SMOKED SALMON & AVOCADO

Pickled cucumber, dill creme fraiche and rye crisp

SWEETCORN RIBS

Twice cooked, manchego cheese, lime, cilantro dip (v)

DUCK SALAD CONFIT

Blood orange marmalade, spiced croutons, house vinaigrette

FOOD ALLERGIES & INTOLERANCES

If you have a food allergy or intolerance, please highlight this with us prior to placing your order and we can guide you through our menu. Version 03/26

MAINS

PAN ROASTED SEA BASS

Crushed new potatoes, asparagus and lemon beurre blanc

SUPERFOOD SALAD

Edamame, avocado, cucumber, beetroot, quinoa & citrus dressing,

STEAK SMASH BURGER

Smoky bacon, applewood cheese, lettuce, tomato, homemade burger sauce & fries

GREEN PEA & HERB RISOTTO

Burrata, crispy shallots & basil oil

CHICKEN CLUB SALAD

Chargrilled chicken, bacon, avocado, tomato, mixed lettuce, herb ranch dressing (gf, df option)

BEYOND MEAT BURGER

Brioche bun, lettuce, tomato, sriracha mayo & chips (v)

SIDES

FRIES

SALT & PEPPER FRIES

TRUFFLE & PARMESAN FRIES

SWEET POTATO FRIES

SEA SALT BATTERED ONION RINGS

GREEN SIDE SALAD

DESSERTS

STRAWBERRY & ELDERFLOWER PAVLOVA

Mascarpone cream and strawberry coulis (v)

ORANGE & CARDAMOM PANNA COTTA

Orange zest, Mango coulis

STICKY TOFFEE PUDDING

Served warm with miso caramel sauce & vanilla ice cream

TIRAMISU CHEESECAKE

Coffee anglaise, hazelnut ice cream

WHITE CHOCOLATE CRÈME BRÛLÉE

Passion fruit & coconut crumb (v)

TRIO OF ICE CREAM

*A choice of Strawberry, Vanilla, Chocolate, Tablet or Hazelnut,
by Drummuir Farm in Dumfries (gf)*

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