

Cairndale Spa

LIMITED EDITION MENU

SMALL PLATES

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)

SWEETCORN RIBS

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

DESSERTS

STRAWBERRY & ELDERFLOWER PAVLOVA

Mascarpone cream and strawberry coulis (v)

ORANGE & CARDAMOM PANNA COTTA

Orange zest, Mango coulis

TIRAMISU CHEESECAKE

Coffee anglaise, hazelnut ice cream

WHITE CHOCOLATE CRÈME BRÛLÉE

Passion fruit & coconut crumb (v)

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

SIDES

FRIES	4
SALT & PEPPER FRIES	5
TRUFFLE & PARMESAN FRIES	5
SWEET POTATO FRIES	5
SEA SALT BATTERED ONION RINGS	5
GREEN SIDE SALAD	4.5

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