



Starters

Soup of the day served with homemade sourdough bread (v)	from £4.75
Twice baked Mull cheddar & chive soufflé (v)	£6.50
Seared scallops, Stornoway black pudding, goats cheese and red pepper dressing	£9.00
Haggis croquette, onion and whisky marmalade	£5.75
Smoked salmon, pickled vegetables, caperberries, crème fraiche & oatcakes	£8.00
Steamed mussels, garlic, white wine and parsley cream served with our own sourdough bread	£7.00

Please check our daily changing 'Specials Board' for a range of other options

We cannot guarantee our dishes are nut free. Dishes with fish may contain bones. Some olives may contain stones. It is not possible to give a total guarantee that traces of particular allergens may not be present in certain dishes, this may include airborne gluten particles. For detailed allergen information please speak to your server before ordering.

Mains

Pork belly, slow cooked and stuffed with Stornoway black budding, mash, cabbage and bacon, mustard sauce	£14.50
Roasted duck breast, green peppercorn and honey sauce, fondant potatoes, savoy cabbage and caraway seeds	£18.75
Cairnbaan's own recipe fish pie- salmon, haddock, scallops, smoked haddock, prawns, topped with a cheesy mash, green vegetables	£15.50
Chargrilled ribeye steak, grilled tomato and mushroom with skinny chips, your choice of garlic butter, blue cheese and port butter or pepper sauce	£21.00
Smoked haddock on chive mash, spinach cream sauce, glazed with Kintyre cheddar with a poached egg	£14.50
Spiced potato cakes, halloumi, roasted spiced cauliflower, cucumber and mint raita (v)	£12.50
Local mussels, garlic, wine, parsley and cream served with a bowl of skinny fries	£14.50

Whenever possible, our raw ingredients are sourced locally, in season, taking full advantage of Argyll's fabulous harvest

Sides (all v)

Fat or skinny chips £3.00	Cajun fries, sweet chilli mayo £3.50	Parmesan & black pepper fries, garlic mayo £3.50
Garlic bread £3.00 with Gruyere cheese £3.50	Side salad £3.00	Beer battered onion rings £3.00
Mixed olives £3.00	Mixed seasonal vegetables £3.00	Buttered new potatoes £3.00

Desserts

Our daily selection of homemade puddings is displayed on the specials board

Movenpick Ice cream- vanilla, Swiss chocolate, Alpine strawberry	£1.75 Per scoop
Cheese plate including Tobermory cheddar, Gruth Dhu, and Strath- don Blue served with homemade oatcakes	£6.50

Guests who have booked a dinner bed and breakfast rate are invited to choose any items from this menu and the specials board to the value of £30.00 per person

Teas and Coffees

Teas including Breakfast blend, Darjeeling, Earl Grey, Green, Peppermint and Fruit	£2.00
Espresso and Americano coffee	£2.00
Cafetiere of coffee	£2.50
Latte, Cappuccino and Macchiato	£2.50
Liqueur coffee with any spirit or liqueur	£6.50

Light lunch Menu

Available from 12 noon until 2.30 pm only

Ciabatta Rolls with the following fillings served with a small salad,

Roasted vegetables with Mozzarella	£6.00
Smoked applewood cheddar and chilli jam (v)	£6.00
Chicken in pesto mayonnaise	£7.00
Bacon, lettuce and tomato	£7.00
Hot smoked salmon, rocket and lime mayonnaise	£8.00
Char grilled half pound beef burger with fries and salad	£9.00
Add Bacon £1.50 Add Cheese £1.00	
Halloumi and flat mushroom burger served with salad and fries (v)	£9.00