

WHITE WINE

	175ml Bottle
1. MARCHESI ERVANI PINOT GRIGIO, Italy Green apple, pear, lemon.	8.50 28.95
2. PICPOUL DE PINET, BELLE PERLE, France Citrus, dry, fresh and zesty.	8.95 30.50
3. TUFFOLO GAVI DOCG, Italy Orange blossom, lemon, lime.	10.25 34.50
4. TIERRA SAUVIGNON BLANC, Chile Lime zest, sage, lemon blossom.	7.95 27.95
5. FAIRFIELDS SAUVIGNON BLANC, New Zealand Gooseberry, pineapple, grass.	10.25 35.95
6. CULLINAN VIEW CHENIN BLANC, South Africa Peach, lemon, herbs.	7.95 26.95
7. ÉLEVÉ MARSANNE-VIOGNIER, France Yellow peach, flowers, lemon.	8.50 28.95
8. CHATEAU STE MICHELLE CHARDONNAY, USA Bright apple and sweet citrus with subtle spice and oak.	10.95 37.95

RED WINE

9. TIERRA MERLOT, Chile Raspberries, nutmeg, vanilla.	12.50 27.95
10. RARE VINEYARDS PINOT NOIR, France Cherry, blueberry, spice.	8.95 30.50
11. DON JACOBO RIOJA CRIANZA Spain Raspberries, stewed plums, vanilla.	10.25 33.95
12. TALEVERA TEMPRANILLO-GARNACHA TINTO, Spain Red plum, raspberry, nutmeg.	7.95 26.95
13. VILLA DEI FIORIO PRIMITIVO, Italy Well-balanced ripe red berries and warm spices.	8.25 27.95
14. OSCURO MALBEC, Argentina Bold, bursting with red berry flavours.	9.50 29.50
15. JOURNEYS END HUNTSMAN SHIRAZ MOURVEDRE, South Africa Blackcurrant, dried herb, liquorice	10.25 34.50
16. ANGUS THE BULL CABERNET SAUVIGNON, Australia Blackberries, dark chocolate, sandalwood.	10.95 37.95

ROSÉ WINE

17. WHISPERING HILLS ZINFANDEL ROSÉ, USA Raspberries, strawberries, lemon.	12.50 26.95
18. LA MAGLIA ROSA PINOT GRIGIO BLUSH, Italy Strawberry, raspberry, rose.	8.95 27.95

SPARKLING WINE & CHAMPAGNE

19. GALANTI PROSECCO SPUMANTE DOC EXTRA DRY, Italy Apple, pear, peach.	9.95
20. GALANTI PROSECCO SPUMANTE ROSÉ DOC EXTRA DRY, Italy Raspberry, strawberry, cherry blossom.	9.95
21. IL BACO DA SETA PROSECCO DOC EXTRA DRY, Italy Fine bubbles and delicate, ripe fruity aromas.	32.50
22. VILLA CONCHI BRUT SELECCION CAVA, Spain Peach, lemon, blossom.	42.50
23. ALCOHOL FREE PROSECCO, BOTTEGA SPARKLING 0% PROSECCO ROSÉ, Italy Non-alcoholic with flavours of strawberry and rose petals.	19.99

DRAUGHT

	1/2 PINT	PINT
Birra Moretti Lager, Italy 4.6%	3.95	6.95
Inches Cider, England , 4.5%	3.95	6.95
Belhaven Best, Scotland , 3.2%	3.95	6.00
Belhaven Black, Scotland 4.2%	3.75	6.50
Uile-bheist Forest Dweller IPA Pale Ale, Scotland , 5.6%	3.95	6.95
Uile-bheist Lager, Scotland 4.6%	3.95	6.95
Uile-bheist Highland Storm session pale ale, Scotland , 3.9%	3.95	6.95
Guinness Stout, Irish 4.1%	3.75	7.25
Cruzcampo Lager, Spanish 4.4%	3.95	6.95

BOTTLE BEER

Heineken 330ml	5.00
Corona 330ml	5.00
Rekorderlig Cider Various Flavours 500ml	5.50
Estrella Gluten Free 330ml	5.00
Thistly Cross Original Cider 500ml	7.50

ALCOHOL-FREE

Kopparberg 500ml	5.50
Erdinger 500ml	5.50
Heineken 0.0	5.00

WHISKY FLIGHTS – WHISKY FLIGHTS – Selection of 3 whiskies presented with handmade chocolates from 20

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42.50
19.99

DRAUGHT SOFT DRINKS

	Dash	1/2 PINT	PINT
Diet Coke	0.90	2.10	3.80
Coke	0.90	2.10	3.80
Lemonade	0.90	2.10	3.80
Juice	0.90	2.10	3.80
Orange, apple, cranberry, pineapple			

SOFT DRINKS

J20 Flavours 275ml	3.75
Appletiser 275ml	4.25
Coca Cola / Diet Coke / Coke Zero Can 330ml	3.10
Irn-Bru / Diet Irn-Bru Can 330ml	3.10
Fanta Orange	3.10
Fever Tree Tonic 200ml	3.25
Fever Ginger Ale 200ml	3.25
Sparkling Water / Still 330ml	3.25
Sparkling Water / Still 750ml	5.50
Red Bull 250ml	4.30
Kids' Fruit Shoot 275ml	2.50



CAIRNGORM HOTEL
MORE THAN JUST A ROOM

MENU

BREAKFAST

Daily from 9 am - 12 pm

LUNCH MENU

Served between 12 pm - 5 pm

Chef's soup of the day today's choice of homemade soup	9.00
Honey roast ham, salad and mustard	11.00
Mature cheddar cheese & pickle	11.00
Egg mayonnaise	11.00
Smoked salmon cream cheese, & cucumber	12.00
Grilled chicken caesar dressing	12.00
Bacon, lettuce & tomato	12.00

All sandwiches served on white, brown or gluten-free bread

Soup and sandwich

Choice of any sandwich with today's soup

15.00

Crispy fried chicken wrap red onion, crispy lettuce, smoky BBQ sauce	14.00
Roast sirloin baguette caramelised onions, Dijon mustard mayo, rich gravy & chips	19.00
French Brie baguette crispy bacon, cranberry & chips	14.00

BAKED JACKET POTATOES 12.00

Choose from:

Baked beans, cheddar cheese, chilli con carne, haggis, spicy 3 beans, Asian slaw & egg mayo

SUNDAY ROAST

Choice of 2 Roasts

Every Sunday from 12 noon

NIBBLES & SHARERS

Nachos chilli con carne, haggis, or spicy 3 bean served with sour cream, jalapenos, salsa, cheese	20.00
Garlic, herb ciabatta bites	7.00
Halloumi fries	7.00
Dirty fries	7.00
Garlic bread/cheese	6.00/8.00
Bread and olives	9.00

GRAZING BOARD 25.00

Haggis bon bons, chicken wings, olives, garlic bread, a side of chips

STARTERS

Soup of the day today's choice of homemade soup	9.00
Cullen skink Traditional Scottish soup with smoked haddock, cream, potatoes, leek, and onion.	13.00
Haggis bon bons homemade haggis bon bons, whisky sauce	11.00
Scottish mussels fresh mussels, white wine, garlic, cream, fresh baguette	12.50
Smoked salmon salad Scottish smoked salmon, fresh salad leaves, warm bread	13.00
Cauliflower bites spicy florets of cauliflower, garlic mayo dip	11.00
Spicy chicken wings gochujang marinade, chilli flakes, sea salt, garlic mayo	10.00
Honey glazed goat's cheese and beetroot mixed leaves, herb oil	11.00

MAINS

Mac & cheese cheesy macaroni, garlic bread, salad leaves. Add bacon for 2.00	18.00	Fish & chips battered or breaded haddock, chips, mushy peas, tartar sauce	23.00
Haggis, neeps & tatties with a Scottish whisky sauce	18.00	Thai red curry beef, chicken or vegetables, rice & prawn crackers	22.00
Traditional steak pie slow braised Scotch beef topped with golden puff pastry, seasonal vegetables, chips or mash	22.00	Fillet of salmon pan fried Scottish salmon, mashed potato, seasonal vegetables, creamy tarragon sauce	26.00
Chicken schnitzel breaded chicken breast, herb butter, side salad, chips, mash or jacket potato	22.00	Scottish mussels fresh mussels, white wine, garlic and cream, warm bread	22.00
Chilli con carne beef chilli, kidney beans, rice & tortilla chips	20.00	Scottish smoked salmon salad smoked salmon, mixed salad leaves, capers, red onion, lemon, crusty bread	22.00
Scampi in a basket wholetail scampi, chips, salad, lemon, tartar sauce	22.00	Chicken Caesar Salad chicken breast, cos lettuce, caesar dressing, parmesan, croutons	20.00
Fajitas, chicken, beef or mixed vegetables mixed peppers, red onion, tortilla wraps, salsa, guacamole, sour cream, cheddar cheese	24.00		

Please let your waiter know about any allergies you have.

Please speak to your server to inform us of any special dietary requirements. Some of our dishes can be made vegan please ask your server for details.

Cairngorm Hotel, 77 Grampian Rd, Aviemore PH22 1PE | t: 01479 810233 | e: reception@cairngorm.com | w: www.cairngorm.com

BURGERS & GRILLS

Beef Burger	22.00
Chicken Fillet Burger	22.00
Beetroot Burger	20.00
Highland Burger haggis, cheese, whisky jus	24.00
Try one of our famous burgers on a toasted bun, lettuce, tomato, red onion, relish, chips, Asian slaw	
Toppings cheese, bacon, chilli or fried egg	3.00
Scotch Rump Steak 8oz	29.00
Venison Steak 6oz	32.00
Scotch Sirloin Steak 10oz	39.00
All steaks served with grilled tomato, mushrooms, chips, mash or jacket potato	
Sauces peppercorn, whisky, garlic butter	3.50

SIDES

Chips	6.00
Sweet potato fries	7.00
Creamy mash potato	6.00
Seasonal vegetables	6.00
Asian slaw	6.00
Onion rings	6.00
Mac & cheese	6.00
Garlic bread/cheese	6.00/8.00

COCKTAIL HOUR

3pm to 6pm daily. All cocktails 9.50

STEAK & QUIZ

Every Tuesday Night

2 rump steaks and a bottle of wine

60.00