

Colquhoun's

RESTAURANT

ROOM SERVICE MENU

Order from the full menu until 9pm.

Then after 9pm the below is available to order

Sandwiches:
Tuna Mayo
Egg Mayo
Cheese Savoury

LODGE ^{ON}
LOCH LOMOND
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STARTERS

CHEF'S SOUP OF THE DAY	(VV)	6.50
Toasted bakers bread		
PRESSED HAM HOUGH TERRINE		9.50
Pear and cinnamon puree, pistachios, cornichons and toasted focaccia bread		
MERGUEZ AND HAGGIS CROQUETTES		8.00
Served with sriracha and aioli sauce		
CHAR-GRILLED GLOBE ARTICHOKE	(VV)	7.50
Served with an Arran grain mustard dressing		
GAMBAS PIL-PIL		11.50
Pan-fried king prawns with a chilli and coriander white wine butter sauce, rocket salad, chilli oil and toasted bakers bread		
£4 supplement for DBB guests		
HOT SMOKED SALMON AND CORIANDER TIAN	(V)	11.50
Horseradish crème fraiche, lemon, pumpkin seeds and bakers bread, dill oil		
£4 supplement for DBB guests		
BEETROOT & CHICKPEA HUMMUS	(V)	8.00
Beetroot chips, cucumber tzatziki and crostini		
CHARENTAIS MELON	(VV)	7.75
Berry compote with raspberry sorbet		
CAESAR SALAD STARTER WITH CHICKEN	(VV)	8.00 12.00
Cos lettuce, focaccia croutons, anchovies, parmesan cheese, boiled egg and Caesar dressing		
£3 supplement for DBB guests for with chicken		

MAIN COURSES

RIGATONI PESTO PASTA	(VV)	16.50
Basil pesto, lemon, roasted pine nuts, black olive, chilli and rosemary pangrattato		
BUTTER CHICKEN CURRY		17.00
Steamed coriander rice, spiced minted red onion, cucumber raita, mango chutney and poppadom		
SLOW COOKED HONEY-GLAZED PORCHETTA		23.00
With dates and Stornoway black pudding stuffing, mixed bean and Toulouse sausage cassoulet, tenderstem broccoli and cider jus		
CRISPY FILO HAGGIS PARCEL		
Served with buttered neeps, mash and whisky sauce		
VEGGIE	(V)	16.50
MEAT		16.50

(V) VEGETARIAN (VV) VEGAN

For special dietary requirements or allergy information, please ask for our Allergen folder.

All prices include VAT at current rate.

DBB guests must pay supplements on specific dishes.

DBB allocation is for 2 guests only.

Additional guests will be charged for food ordered.

Most dishes can be made gluten free just ask your server when ordering.

A discretionary 10% service charge will be added to your bill.

Spring /
Summer 2024

— \\ MAINS // —

SEARED HAKE FILLET	25.00
Mash, green pea puree, chantenay carrots and sauce vierge	
£5 supplement for DBB guests	
IPA BATTERED FISH AND CHIPS	18.00
Mushy peas, pickled onion, crispy capers and thick cut chips	
TURMERIC SPICED CAULIFLOWER STEAK (vv)	16.50
Pomegranate, toasted almonds, steamed rice and green sauce	
ROASTED CHICKEN SUPREME	22.00
Roasted chicken supreme, served with tenderstem broccoli, Chantenay carrots, mash and tarragon infused café au lait sauce	
CAESAR SALAD MAIN WITH CHICKEN	13.00
Cos lettuce, focaccia croutons, anchovies, parmesan cheese, boiled egg and Caesar dressing	

— \\ GRILL // —

LODGE BEEF BURGER	16.50
Toasted brioche bun, slaw, lettuce, tomato, sriracha mayo and French fries	
Add Cheese 1.50 / Add Bacon 2.00	
LODGE CHICKEN SCHNITZEL SANDWICH	16.50
Brioche bun, slaw, lettuce, tomato, sciracha mayo and French fries	
Add Cheese 1.50 / Add Bacon 2.00	
DRY AGED 8OZ SIRLOIN STEAK	36.00
Roast tomato, balsamic baked red onion, flat cap mushroom and French fries	
£15 supplement for DBB guests	
DRY AGED 8OZ RIB EYE STEAK	36.00
Roast tomato, balsamic baked red onion, flat cap mushroom and French fries	
£15 supplement for DBB guests	
DRY AGED 8OZ FILLET STEAK	46.00
Roast tomato, balsamic baked red onion, flat cap mushroom and French Fries	
£20 supplement for DBB guests	
Sauces: Peppercorn, Blue cheese cream and Red wine jus	All 4.50

— \\ SIDES // —

MASH	(v)	5.00
FRENCH FRIES	(vv)	5.00
CHUNKY CHIPS	(vv)	5.00
MIXED GREEN SALAD	(vv)	5.00
STEAMED RICE	(vv)	5.00
COLESLAW	(v)	5.00