Cogunoun's Restaurant

A LA CARTE



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

RIGATONI PESTO PASTA Basil pesto, lemon, roasted pine nuts, black olive, chilli and rosemary pangrattato	(vv)	16.50
BUTTER CHICKEN CURRY Steamed coriander rice, spiced minted red onion, cucumber raita, mango chutney and poppadom		17.00
SLOW COOKED HONEY-GLAZED PORCHETTA With dates and Stornoway black pudding stuffing, mixed bean and Toulouse sausage cassoulet, tenderstem broccoli and cider jus		23.00
CRISPY FILO HAGGIS PARCEL Served with buttered neeps, mash and whisky sauce VEGGIE MEAT	(V)	16.50 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 Mash, green pea puree, chantenay carrots and sauce vierge £5 supplement for DBB guests	25.00
IPA BATTERED FISH AND CHIPS Mushy peas, pickled onion, crispy capers and thick cut chips	18.00
TURMERIC SPICED CAULIFLOWER STEAK (VV) Pomegranate, toasted almonds, steamed rice and green sauce	16.50
ROASTED CHICKEN SUPREME Roasted chicken supreme, served with tenderstem broccoli, Chantenay carrots, mash and tarragon infused café au lait sauce	22.00
CAESAR SALAD MAIN WITH CHICKEN Cos lettuce, focaccia croutons, anchovies, parmesan cheese, boiled egg and Caesar dressing	13.00 17.00

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





 $\begin{array}{c} \text{LODGE} \stackrel{ON}{\sim} \\ \text{LOCH LOMOND} \\ \star \star \star \star \end{array}$