

A LA CARTE



── \ STARTERS // ──

CHEF'S SOUP OF THE DAY (vv) 6.50 Toasted sourdough bread

BREADED MERGUEZ AND MACSWEENS 8.50 HAGGIS CROQUETTES

Chipotle sauce and aioli sauce

PRESSED SMOKED HAM HOUGH 9.00
AND CRANBERRY PARFAIT

Spiced apple chutney pureé, cornichons and toasted focaccia bread

KOREAN FRIED BRIE (V) 9.50

Crispy breaded brie in a cranberry &

gochujang sauce, pickled vegetables, toasted black and white sesame seeds, orange and soy dressing

TIGER PRAWN TEMPURA 11.50

Pea shoots, pickled red onions, radish and sweet chilli sauce

£2 supplement for DBB guests

SMOKED MACKEREL, DILL AND 9.50 CRÈME FRAICHE DELICE

Lemon aioli, sunflower seeds and toasted sourdough bread

HERBY AVOCADO HUMMUS (VV) 8.00

Toasted pumpkin seeds, chilli oil and corn tortillas

ZUCCHINI TEMPURA (VV) 7.75

Pea shoots, pickled red onions, radish and sweet chilli sauce

CAESAR SALAD 8.00 WITH CHICKEN 12.00

Cos lettuce, focaccia croutons, crispy pancetta, anchovies, parmesan cheese, boiled egg and Caesar dressing

£3 supplement for DBB guests with chicken

PENNE PASTA (vv) 16.50

Chanterelle mushrooms, basil, garlic and cashew nut pesto, black olive pangrattato

CREAMY CHICKEN KORMA 17.00

Steamed coriander rice, spiced minted red onions, cucumber and coriander raita with toasted almonds

ROASTED AND ROLLED 24.00 HONEY-GLAZED PORK BELLY

Date and nduja stuffing, mixed bean and Calabrian sausage casserole, tender stem broccoli, pork scratchings and red wine jus

HAGGIS CROUSTADE

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.



SEARED COD FILLET Mashed potato, green pea puree, tender stem broccoli, parsnip crisps, white wine cream sauce and sauce vierge £3 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, herby avocado hummus, toasted pumpkin and sunflower seeds, and salsa verde	16.50
ROASTED BARBARY DUCK BREAST Served with butternut squash pureé, red cabbage confit, dauphinois potato and amarena cherry jus £3 supplement for DBB guests	25.00
CAESAR SALAD WITH CHICKEN Cos lettuce, focaccia croutons, crispy pancetta,	13.00 17.00

anchovies, parmesan cheese, boiled egg and Caesar dressing

≪ GRILL //		
LODGE BEEF BURGER Toasted brioche bun, slaw, lettuce, tomato, Chipotle mayo and French fries Add Cheese 1.50 / Add Bacon 2.00		16.50
LODGE CHICKEN SCHNITZEL Brioche bun, slaw, lettuce, tomato, Chipotle mayo and French Fries Add Cheese 1.50 / Add Bacon 2.00		16.50
LODGE LOUISANA CHICKPEA BURGER Brioche bun, slaw, lettuce, tomato, Chipotle mayo and French Fries	(VV)	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 RUMP STEAK Roast tomato, balsamic baked red onion, flat cap mushroom and French fries £3 supplement for DBB guests		22.00
DRY AGED 80Z FILLET STEAK Roast tomato, balsamic baked red onion, flat cap mushroom and French Fries £20 supplement for DBB guests		46.00
Sauces: Chimichurri / Pepper / Red wine jus		All 4.50

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MASH (V)	5.00
FRENCH FRIES (VV)	5.00
CHUNKY CHIPS (VV)	5.00
MIXED GREEN SALAD (VV)	5.00
STEAMED BASMATI RICE (VV)	5.00
COLESLAW (V)	5.00





LODGE ON LOCH LOMOND

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