

LUNCH MENU

CHEF'S SOUP OF THE DAY Toasted bakers bread	(VV)	6.50
CHAR-GRILLED GLOBE ARTICHOKE Served with an Arran grain mustard of	(VV)	8.00
MERGUEZ AND HAGGIS CROQUETTES Served with sriracha and aioli sauce		8.00
CHARENTAIS MELON Berry compote and raspberry sorbet	(VV)	7.75
BEETROOT & CHICKPEA HUMMUS Beetroot chips, cucumber tzatziki and	(V) d crostini	8.00
PRESSED HAM HOUGH TERRINE Pear and cinnamon puree, pistachios, cornichons and toasted focaccia bread		9.50
CAESAR SALAD STARTER		8.00

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

WITH CHICKEN



(GF) GLUTEN FREE (V) VEGETARIAN (VV) VEGAN

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

All prices include VAT at current rate.

Most dishes can be made gluten free just ask your server when ordering.
A discretionary 10% service charge will be added to your bill.

12.00

─ \ MAIN COURSES // —

With heritage tomatoes, vegan feta cheese, wild garlic oil, pumpkin seeds and French fries

SOUP AND SANDWICH 14.50

Mug of soup, selection of finger sandwiches and French fries

RIGATONI PESTO PASTA (VV) 16.50

Basil pesto, lemon, roasted pine nuts, black olive, chilli and rosemary pangrattato

TURMERIC SPICED (VV) 16.50

CAULIFLOWER STEAK

Pomegranate, toasted almonds, steamed rice and green sauce

CAESAR SALAD MAIN 13.00 WITH CHICKEN 16.50

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

LODGE BEEF BURGER 16.50

Brioche bun, slaw, lettuce, tomato, sciracha mayo and French fries Add Cheese 1.50 / Add Bacon 2.00

LODGE CHICKEN SCHNITZEL SANDWICH

Brioche bun, slaw, lettuce, tomato, sciracha mayo and French fries Add Cheese 1.50 / Add Bacon 2.00

CRISPY FILO HAGGIS PARCEL

Served with buttered neeps, mash and whisky sauce

VEGGIE	(V)	16.50
MEAT		16.50

IPA BATTERED FISH AND CHIPS 18.00

Mushy peas, pickled onion, crispy capers and thick cut chips

LODGE ON LOCH LOMOND

16.50