

DINNER MENU

STARTERS

CHARCUTERIE	£7.95
Scottish Charcuterie, bere meal bannocks, anchovy butter and pickles.	
PEA FRITTERS	£7.95
Pea, courgette and mint fritters, ham hough, feta cheese and pig skin popcorn.	
QUEENIE SCALLOPS	£8.95 / *£3
Loch Fyne queenie scallops, avocado purée, black bean hummus, cocoa nibs and chilli.	
HAGGIS	£5.95
Mull cheddar croquettes, turnip jam, Glengoyne soaked barley and Lodge Haggis.	
WATERMELON & OCTOPUS	£7.95
Pickled watermelon rind, radish, coriander, grilled octopus and Bara crab wontons.	
MIXED GRAIN SALAD	£6.95
Mixed grain salad, haloumi cheese, tricolour carrots, sour cherries, pumpkin seeds and date molasses.	

MAINS

CROWDIE CHEESE DUMPLINGS	£13.95
Katie Rodger's Crowdie cheese potato dumplings, summer mushrooms, wild greens, sunflower seeds and smoked salt butter.	
RED GURNARD	£14.45
North Sea red Gurnard, green mango, lotus root, seashore veggies and coconut salad, cashew nut and chilli sambal.	
ONGLET STEAK	£16.45
Seared onglet steak, Arran beets, crispy salt beef, herbed yogurt, beet tops and horseradish gnocchi.	
COD	£16.45
Peterhead landed cod, aubergine and preserved lemon purée, black garlic, rainbow chard and crispy shallots.	
PORK CHOP	£14.95
Grilled Ayrshire pork chop, romesco sauce, bitter leaves, sherry vinaigrette, black pudding tater tots.	
LAMB SHOULDER	£17.95
Carrot and chickpea falafel, carrot top pesto and harissa oil.	

SIDES

HAND CUT CHIPS	£2.95
HOUSE SALAD	£2.95
ONION RINGS	£2.95
HORSERADISH GNOCCHI	£2.95
ROASTED BEETS	£2.95
TRICOLOUR CARROTS, CARROT TOP PESTO	£2.95
HOME MADE BREAD & BUTTER	£2.50
PEPPERCORN SAUCE	£2.50
BÉARNAISE SAUCE	£2.50
RED WINE JUS	£2.50

DESSERTS

MADELINES	£6.95
East Neuk raspberries, buttermilk ice cream and cranachan madelines.	
CHOCOLATE SEMI FREDDO	£6.95
Chocolate and almond semi freddo, chocolate honeycomb, chocolate soil, cocoa nib wafer.	
PINEAPPLE	£6.95
Chargrilled pineapple, yogurt and lime sorbet, peanut brittle and chilli syrup.	
CUSTARD TART	£6.95
Duck egg and nutmeg custard tart, cherry ice cream.	
PISTACHIO & YOGHURT CAKE	£6.95
Pistachio yogurt cake, strawberries, lavender sorbet.	
CHEESE	£10.95 / *£4
Scottish cheese board, lavosh, seaweed oatcakes, nut bread, chutney and fruit.	

LODGE CLASSICS

STARTERS

TODAY'S SOUP	£4.95
Home made bread and butter.	
CHICKEN LIVER	£6.95
Whipped chicken liver pate, toast, chutney and bitter leaves.	
MAC & CHEESE	£5.95
Cheddar and Parmesan crisp fried mac and cheese wedges, tomato relish and iceberg lettuce.	
SALMON	£7.95
Hot & cold smoked salmon platter, bread and crisp bread, dill pickles, citrus crème fraiche.	

MAINS

BEEF BURGER	£13.50
The Lodge's classic chargrilled burger, smoked cheddar toasted brioche bun, relish and hand cut chips, slaw and pickle.	
LAMB BURGER	£13.50
Chargrilled lamb burger, feta and mint salsa, cucumber tzatziki, toasted brioche bun, hand cut chips and slaw.	
CURRY	Chicken £14.95 / Vegetarian £12.95
Our ever changing Curry with rice, chutneys and poppodoms.	
FISH & CHIPS	£13.50
Battered North Sea Haddock, hand cut chips, chunky tartare, pea and mint purée.	
SIRLOIN STEAK	£24.95 / *£7
Chargrilled 8oz Sirloin steak, roasted cherry tomatoes, flat cap mushrooms, hand cut chips, café de Paris butter. Scottish Aberdeen Angus, grass fed, 45 day dry aged on the bone supplied by ABR Quality Foods of Bearsden, Glasgow.	

BEVERAGES

Please ask your server for a list of our alcoholic and non-alcoholic beverages, including beers, ciders, ales, wines, cocktails and soft drinks.

*Supplementary charges applied to Table d'hôte for our Dinner, Bed & Breakfast guests. (DBB). * DBB Guests are entitled to two courses from our Starters, Mains or Desserts. Service is not included in your bill. All customer tips are kept by the staff in full. The hotel does not participate in any aspect of cash tips. For special dietary requirements or allergy information, please ask for our Allergen folder. All prices include VAT at current rate