

## DINNER MENU

### STARTERS

<b>RABBIT</b>	£6.50
Loch Lomond rabbit and leek terrine, damson chutney and Aberfeldy oatmeal bread.	
<b>PIGEON</b>	£9.50/*3
Perthshire wood pigeon, spiced lentils, green wheat, salt baked celeriac and tarragon tea.	
<b>QUEENIE SCALLOPS</b>	£8.00/*2
Grilled Loch Fyne Queenie scallops, kombu seaweed and hot smoked salmon butter.	
<b>DUCK EGG</b>	£5.95
Slow poached duck egg, truffle hollandaise, Argyll winter chantarelles and herb gnocchi.	
<b>CAULIFLOWER</b>	£5.95
Cauliflower salad, smoked almond aioli, and Dunlop bonnet cheese.	

### MAINS

<b>PHEASANT</b>	£15.50/*3
Buttermilk fried Galloway Pheasant, roasted pheasant boudin, plums, figs, parsnips and hazelnut dukka.	
<b>PORK</b>	£14.50
Hot and sticky Ayrshire pork shoulder, squid, kimchi, crispy pigs ears and bacon broth.	
<b>SOLE</b>	£14.50
Poached Peterhead landed witches sole, Barra crab, salsify, cherry tomatoes, dauphine potato, cavalo nero and brown butter.	
<b>BEEF RIB</b>	£16.50/*4
Braised beef short rib, smoked Arran cheddar rumbledethumps, cheek pie and horseradish gremolata.	
<b>PUMPKIN</b>	£13.50
Morrocan style pumpkin, chickpea and pistachio pastilla, harissa yoghurt and green tahini.	

### SIDES

<b>HAND CUT CHIPS</b>	£2.95
<b>SKINNY FRIES</b>	£2.95
<b>HOUSE SALAD</b>	£2.95
<b>ONION RINGS</b>	£2.95
<b>ARRAN CHEDDAR RUMBLEDETHUMPS</b>	£2.95
<b>ROASTED FLAT CAP MUSHROOMS</b>	£2.95
<b>WINTER GREENS, WITH CHILLI AND SOYA</b>	£2.95
<b>HOUSEMADE BREAD AND BUTTER</b>	£2.95
<b>PEPPERCORN SAUCE</b>	£2.50
<b>BÉARNAISE SAUCE</b>	£2.50
<b>RED WINE JUS</b>	£2.50

### DESSERTS

<b>ORANGE</b>	£6.95
Baked orange and almond cake, coconut custard, mango gel and chocolate crisps.	
<b>PLUM</b>	£6.95
Plum, brown sugar and walnut crumble, vanilla bavarois and bramble jam.	
<b>APPLE</b>	£6.95
Vanilla apple mousse, toffee apple, doughnuts and apple sorbet.	
<b>CHOCOLATE</b>	£6.95
Dark chocolate pave, peanut butter, banana ice cream and cocoa nib tuille.	
<b>CHEESE</b>	£10.95/*5
George Mewes cheeses, chutney, oatcakes, lavosh, nuts and fruit.	

### LODGE CLASSICS

#### STARTERS

<b>TODAY'S SOUP</b>	£4.95
Home made with bread and butter.	
<b>CHICKEN LIVER</b>	£6.95
Whipped chicken liver pate, toast, chutney and bitter leaves.	
<b>SMOKED SALMON</b>	£7.50
Hot and cold smoked salmon platter, bread and crisp breads, cornichons and citrus crème fraiche.	
<b>CAMEMBERT</b>	£6.00
Baked camembert with marmite and parmesan straws.	
<b>HAGGIS</b>	MEAT £6.50 VEGGIE £6.00
The Lodge's own haggis, bashed neeps and chapit tatties (meat or veggie).	

#### MAINS

<b>BEEF BURGER</b>	£13.50
The Lodge's classic chargrilled burger, smoked cheddar, toasted brioche bun, relish and skinny fries, slaw and pickle.	
<b>LAMB BURGER</b>	£13.50
Chargrilled lamb burger, feta and mint salsa, cucumber tzatziki, toasted brioche bun, skinny fries and slaw.	
<b>CURRY</b>	MEAT £14.95 VEGGIE £12.95
Our ever changing curry, meat or veggie, rice, chutney and poppodoms	
<b>FISH &amp; CHIPS</b>	£13.50
Battered North Sea Haddock, hand cut chips, chunky tartare, pea and mint puree.	
<b>SIRLOIN STEAK</b>	£24.95/*10
Chargrilled 8oz sirloin, roasted cherry tomatoes, flat cap mushroom, café de Paris butter.	
Scottish Aberdeen Angus, grass fed, 45 day aged on the bone supplied by ABR Quality Foods of Bearsden.	

### 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.