

## **DINNER MENU**





## **STARTERS**

SOUP OF THE DAY 6.50 GBM sourdough and seaweed butter CHICKEN LIVER PATE 8.50 Red onion chutney & Arran oaties VADA PAV 8.00 (VV) Sweet and sour aubergine, tamarind, coriander chutney and Bombay mix POTTED SMOKED SALMON 11.00 Piccalilli & toasted sourdough (£3pp supplement for DBB guests) **BEETROOT HUMMUS** 8.00 (VV) Beetroot chips, dukka, and salt baked beetroot & flatbread MUSHROOM AND LEEK RISOTTO 8.00 (V) Deep fried egg yolk and parmesan shavings TATTIE SCONE HAGGIS RAREBIT With pickled turnip **VEGGIE** 9.00 **MEAT** 9.00

## **MAIN COURSES**

A rich braised beef cheek tomato Chianti ragu, parmesan & oregano **NOODLE BOWL** With shitake mushrooms, ginger, and snow peas **SEARED SEABASS** (GF) 21.50 (£4pp supplement for DBB guests) **TOFU** 16.00 (V) (GF) **BUTTER CHICKEN** 16.50

With steamed coriander rice, aloo gobi, riata, mango chutney and poppadom

HAGGIS CROUSTADE

Served with buttered neeps, mash and whisky sauce **VEGGIE** 16.50 **MEAT** 16.50

**SEARED LAMBS LIVER** 17.00 (GF)

Served with mash, caramelised onion gravy and vegetable crisps

FISH & CHIPS 17.50

Served with mushy peas and tartare sauce



19.50

(GF)



DRY AGED 100Z SIRLOIN STEAK Thick cut chips, roast tomato, balsamic baked red onion, flat cap mushroom		36.00
Sauces peppercorn, blue cheese and red wine jus (£16pp supplement for DBB guests)	(GF)	4.50
BEEF BURGER Brioche bun, burger sauce, slaw, lettuce, tomato & fries add cheese £1.50 add bacon £2.00	(V)	16.50
GRESSINGHAM DUCK BREAST Served pink and juicy Jerusalem artichokes, cherries, bacon, cavalo nero and dauphinoise potatoes (£10pp supplement for DBB guests)	(GF)	25.00
GOATS CHEESE CHICKEN BREAST  Baked chicken breast, coated in a pumpkin seed crum stuffed with goats cheese, served with orzo pasta, roast peppers, red pepper sauce and spinach	nb,	22.00
FALAFEL NAAN with golden rice, bashed cucumber, sweet & sour	(VV)	16.00

## **SIDES**

sumac onions and green tahini

MASH (V)(GF)	5.00
FRENCH FRIES (VV)(GF)	5.00
CHUNKY CHIPS (VV)(GF)	5.00
MIXED GREEN SALAD (VV)(GF)	5.00
POTATO DAUPHINOISE (V)(GF)	6.50
STEAMED RICE (VV)(GF)	5.00
COLESLAW (V)(GF)	5.00
HEIRLOOM SALAD (VV)(GF)	6.50

(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.

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.



LODGE ON LOCH LOMOND