



THE LODGE ON LOCH LOMOND PROVIDENCE STATEMENT

We are very lucky to have a fantastic supply chain to the hotels. We work with some superb artisan producers and suppliers. We are committed to honesty, timeliness and clarity in communicating with our suppliers and expect the same in return.

We source ingredients of the highest standard for our guests at the hotels, it is imperative that we meet the producers. This way we can ensure where the vegetables are grown, the husbandry of the livestock, where the whisky is distilled, or where the cheese is produced, and stored.

Our cheese comes from George Mewes, cheesemonger. Fruit and vegetables arrive from Seasonal Produce who select daily from the fruit market in Glasgow. Robin Gray is another supplier of salad leaves, and a myriad of vegetables from his small holding in Arran.

Prolific forager Gary Goldie supplies us with incredible wild food from Argyll.

Loch Fyne Seafarms supply our shellfish from the deep dark waters of the Sea Loch.

Smoked salmon is from Luss Smoke House not half a mile from the hotel. Other seafood is supplied by the Fish People in Glasgow. Millers of Speyside supply our born and reared Scottish beef and lamb, our pork is from Robertsons of Ayrshire renowned for its mark for flavour, and superb breakfast sausages. All supplied by ABR butchers in Bearsden. We use their delicious black pudding for breakfast and in other dishes, the recipe that is used has been followed for 68 years, using the best Scottish beef, oats and a delicate array of spices. All our eggs are from free range Farms in Ayrshire. Game is also of the highest quality from estates around Scotland care of Breahead Foods. Venison is shot by our stalker James Horsted of Rhu.

We are very proud to be associated with these superb Scottish suppliers who champion superb Scottish produce of the highest standard.



A LA CARTE MENU



STARTERS

HANDPICKED WEST COAST CRAB £8.50
Crème fraiche, fennel cracker, tomato presse, sea veggies & dill oil
Our recommended Wine Lolo Albarino, Riax Biexas

CONFIT SEATROUT £7.50
Crayfish tortellini, sun-choke puree, pickled radish, flowers & foraged leaves
Our recommended Wine Southern Rivers Sauvignon Blanc, Marlborough

GRIDDLED NEW SEASON ASPARAGUS £6.00
Poached ‘Drakes of Hazzard’ Luss duck egg & wild flower hollandaise
Our recommended Wine Picpoul De Pinet Ronde

CARPACCIO OF 3 LOCHS VENISON £7.50
Butter roasted hazelnuts, truffled hen’s yolk, flaxseed tuille & sheep’s cheese
Our recommended Wine Portillo Pinot Noir, Uco Valley, Mendoza

MAINS

WOOD PIGEON £21.00
Carrots, Luss wild greens, confit leg pithiver & spiced jus
Our recommended Wine St Hallet Game Keepers Grenache Shiraz

HERB GNOCCHI £15.50
Textures of beetroot, goats cheese, garden pea foam & harissa oil
Our recommended Wine Gavi de Gavi Tolendana Domini Villa Lantata

SPEYSIDE LAMB £16.50
Pistachio roasted lamb fillet, hawaji, polenta, zhug, leeks & apricots
Our recommended Wine Vina Real Rioja Crianza

GIGHA THISTLY CROSS £19.50/*£3.00
Smoked mussel & clam chowder, pancetta & sea truffle
Our recommended Wine Sancerre, Les Colintettes Joseph Mellot

All our suggested wine parings are available by the glass.

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. *Supplements apply to guests with itison vouchers.

VESPER £7.50
Absolut Vodka, Beefeater Gin & Lillet Blank
The drink was invented and named by Ian Fleming in the 1953 James Bond novel Casino Royale. A Vesper differs from Bond’s usual cocktail of choice, the Martini, in that it uses both gin and vodka, Kina Lillet instead of the usual dry vermouth, and a lemon peel instead of an olive.

AMARETTO CHERRY SOUR £7.00
Amaretto, Lemon Puree, Cherry Puree, Cherry Bitter & Egg white (optional)
Amaretto (Italian for “a little bitter”) is a sweet, almond-flavored, Italian liqueur associated with Saronno, Italy. Various commercial brands are made from a base of apricot pits, almonds, or both. Twist with cherry gives more complex flavor in right balance.

PISCO SOUR £6.50
Pisco, Lime Puree, Sugar Syrup, Angostura Bitter & Egg white (optional)
A cocktail of Peruvian origin that is typical of the cuisines from Chile and Peru, considered also a South American classic. The drink’s name comes from Pisco, which is its base liquor, and the cocktail term sour, in reference to sour citrus juice and sweetener components.

LYCHEE CAIPIROSKA £6.50
Absolut Vodka, Lychee Liquor, Lime, Sugar Syrup & soda
Caipiroska is a form of Caipirinha prepared with vodka instead of the usual cachaça. It is a popular cocktail in Brazil, Paraguay, Uruguay and Argentina. It is also sometimes known as Caipivodka and Caipirodka. Adding lychee liquor we made a more balanced and refreshing cocktail.

CUBAN MOJITO £7.50
Havana 3, Lime, Mint Leaves & Sugar Syrup
Havana, Cuba, is the birthplace of the Mojito, although the exact origin of this classic cocktail is the subject of debate. One story traces the Mojito to a similar 16th century drink known as “El Draque”, after Sir Francis Drake. In 1586, after his successful raid at Cartagena de Indias Drake’s ships sailed towards Havana but there was an epidemic of dysentery and scurvy on board. It was known that the local South American Indians had remedies for various tropical illnesses, so a small boarding party went ashore on Cuba and came back with ingredients for an effective medicine. The ingredients were aguardiente de caña (translated as fire water, a crude form of rum made from sugar cane) mixed with local tropical ingredients: lime, sugarcane juice, and mint.

MOJITO - RASPERBERRY, CHERRY, MANGO, STRAWBERRY OR LYCHEE £6.50
Havana 3, Chosen Flavour, Lime, Mint Leaves, Sugar Syrup & Soda

OLD FASHION SPECIAL £7.50
Chivas Regal or Canadian Club, St. Germaine, Cherry Bitter, Orange & Sugar Cube
The Old Fashioned is a cocktail made by muddling sugar with bitters, then adding alcohol, such as whiskey or brandy, and a twist of citrus rind. It is traditionally served in a short, round, tumbler-like glass, which is called an Old Fashioned glass, named after the drink.

FRENCH MARTINI £6.50
Absolut Vodka, Chambord, Raspberry Puree & Pineapple Juice
The French Martini was invented in the 1980s at one of Keith McNally’s New York City bars. It next appeared on the drinks menu at McNally’s Balthazar in Soho in 1996. The cocktail was produced during the 1980s-1990s cocktail Renaissance.

SALTED CARAMEL ESPRESSO MARTINI £6.50
Beefeater Gin or Absolut Vodka, Salted Kuala, Shot of Espresso & Cream
Created by Dick Bradsell in the late 1980s while at the Brasserie Soho in London for a young lady who asked for something that would, “Wake me up, and then mess me up.” Our twist with salted caramel is absolutely delicious.

APEROL SPRITZ £6.50
Aperol, Prosecco & Soda
Aperol Spritz became popular in the 1950s, inspired by the Venetian mix of white wine and soda. The drink incorporates the Italian aperitif Aperol, which originated in Padua, Italy, in 1919 as a light liqueur alternative.

CHAMPAGNE COCKTAILS

ST. GERMAINE & CHAMPAGNE £8.50
St. Germaine Elderflower Liquor & Champagne Bouche

RHUBARB GIN CHAMPAGNE £8.50
Beefeater Gin, Rhubarb Syrup & Champagne Bouche

ROSE LILLET CHAMPAGNE £8.50
Lillet Blank, Rose Water & Champagne

KIR ROYAL £8.50
Crème de Dijon & Champagne

CHAMPAGNE

| | 125ml | 175ml | 250ml | Carafe 500ml | Bottle |
|--|--------|-------|-------|-----------------|---------|
| 28. PIPER HEIDSIECK BRUT | £10.50 | | | | £66.00 |
| Elegant with rich base notes of toasted brioche and smoke adding depth. | | | | | |
| 29. PIPER HEIDSIECK VINTAGE | | | | | £105.00 |
| The 2006 is a near 50/50 blend of Chardonnay and Pinot Noir and is both powerful and structured, yet displays an elegant fruit expression with minerality on the finish. | | | | | |
| 30. PIPER HEIDSIECK RARE | | | | | £370.00 |
| Rare, silky textured with exotic, rich, tropical fruit flavours including pineapples, kiwi and passion fruit, its backed by a fresh minerally finish and rediscovered spice noted. | | | | | |

DESSERT WINE

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| 31. HIDALGO TRIANA PEDRO XIMÉNEZ | £7.00 |
| Sweet, smooth and persistent with a bouquet of raisins and dry figs. | |
| 32. COCKBURN'S FINE RUBY PORT | £4.50 for 50ml serving |
| A blend of young wines from different vintages, aged for three years in large wood casks. | |

NON ALCOHOLIC WINE

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| 33. TORRES NATUREO SYRAH (0.5% ABV) | £16.00 |
| 34. TORRES NATUREO MUSCAT (0.5% ABV) | £16.00 |
| 35. TORRES NATUREO ROSE (0.5% ABV) | £16.00 |
| 36. CODORNÍU ZERO, ALCOHOL FREE SPARKLING WINE | £17.00 |

COCKTAILS

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| PROHIBITION | £7.50 |
| Beefeater Gin, Lillet Blank, Apricot Brandy & Orange Juice | |
| In that honour of forgotten time of prohibition we bring you a classic cocktail to celebrate time of cocktail revolution. | |
| BRAMBLE | £7.50 |
| Beefeater Gin, Creme de Mure, Creme de Cassis, Lime, Blackberries & Sugar Syrup | |
| The story about Bramble goes that it was created in 1984 by U.K. bartender Dick Bradsell. The feature of this enhanced gin sour is the crème de Mure, a blackberry liquor with our twist of just a touch of crème de Cassis, blackcurrant liquor. | |
| BRONX | £7.00 |
| Beefeater Gin, Extra Dry Martini, Rosso Martini & Orange Juice | |
| The Bronx or Da Bronx is a gin based drink that combines both sweet and dry Martini and it's enlivened by adding an orange juice. | |
| NEGRONI | £7.50 |
| Beefeater Gin, Martini Bianco & Campari | |
| Count Camillo Negroni concocted it by asking the bartender, Fosco Scarselli, to strengthen his favorite cocktail, the Americano, by adding gin rather than the normal soda water. The bartender also added an orange garnish rather than the typical lemon garnish of the Americano to signify that it was a different drink.. | |
| MAI TAI | £8.50 |
| Old J Cherry Rum, Havana 3, Amaretto, Cointreau, Cherry Puree, Pineapple Juice & Orange Juice | |
| The Trader Vic's story of its invention is that the Trader (Victor J. Bergeron) created it one afternoon for some friends who were visiting from Tahiti. One of those friends, Carrie Guild, tasted it and cried out: "Maita'i roa ae!" (Literally "very good!" figuratively "Out of this world! The best!") - hence the name. | |

CLASSIC STARTERS

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| TODAY'S SOUP | £4.95 |
| Gingerbread Man's sourdough | |
| POTTED CHICKEN LIVER PATE | £6.50 |
| Herb butter, house pickles & sour dough crostini | |
| POTTED LUSS SMOKE HOUSE SALMON | £8.00 |
| Luss Smoke House's hot smoked salmon, lemon, salted yoghurt, cornichons & toast. | |
| CARROT & ALMOND HUMMUS | £6.50 |
| Creamy hummus, lavosh crackers, orange blossom water carrot sticks, toasted seeds. | |

CLASSIC MAINS

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| BEEF BURGER | £13.50 |
| Hand pressed beef burger, poppy seed bun, burger sauce, aged cheddar, slaw & hand-cut chips. | |
| FISH & CHIPS | £13.50 |
| Battered North Sea haddock, tartare sauce, pickled onions & chunky chips. | |
| LODGE CURRY | £13.95 |
| Pumpkin, sweet potato & coconut curry, rice & flatbread | |
| SIRLOIN STEAK | £25.00/*£10.00 |
| Chargrilled sirloin steak, chunky chips, roast tomato & red onion salad. | |
| Our beef is grass fed and dry aged for 45 days by millers of Speyside. | |

SIDES

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| CHUNKY CHIPS | £2.95 |
| ONION RINGS | £2.95 |
| HOUSE SALAD | £2.95 |
| SOURDOUGH & BUTTER | £2.95 |
| COLESLAW | £2.50 |
| PEPPERCORN SAUCE | £2.50 |
| BÉARNAISE SAUCE | £2.50 |

WHITE WINE

| | 125ml | 175ml | 250ml | Carafe 500ml | Bottle |
|--|-------|--------|--------|-----------------|--------|
| 1. PANUELO SAUVIGNON BLANC-AIREN, SPAIN | £3.50 | £4.80 | £6.50 | £13.00 | £19.00 |
| A blend of Airen and Sauvignon Blanc, Airen is planted extensively in the centre of Spain as it copes well with the hot summer temperatures. Unoaked it shows aromatic and fruity notes of melon and pear. | | | | | |
| 2. KLEINE ZALZE BUSH VINES CHENIN BLANC, COASTAL REGION | £4.10 | £5.80 | £8.10 | £16.25 | £24.00 |
| Soft and creamy, a hint of ripe exotic fruit and delicious vanilla sweetness. | | | | | |
| 3. CORTE VIGNA PINOT, GRIGIO DI PAVIA | £4.60 | £5.40 | £7.60 | £14.50 | £23.00 |
| Floral racey and dry with green, crisp fruit, the grapes are grown in north eastern Italy. | | | | | |
| 4. VINE TRAIL VIOGNIER RAPEL VALLEY | £4.10 | £5.60 | £7.90 | £15.60 | £23.50 |
| Made from 100% Voingier, this wine shows notes of peach, apricot, pear and white blossom, balanced with a citrus acidity on the plate. | | | | | |
| 5. ERRAZURIZ CHARDONNAY, CASABLANCA VALLEY CHILIE | £5.25 | £7.45 | £10.50 | £21.00 | £32.80 |
| A fresh fruit flavoured chardonnay, a small percentage of the blend undergoes oak ageing and the wine is left to mature on the yeast lees before bottling to enhance complexity, no malolactic fermentation was allowed to maintain a refreshing citrussy acidity that gives lift to the palate. | | | | | |
| 6. DR L REISLING MOSEL LOOSEN BROS | £5.70 | £8.10 | £11.40 | £22.50 | £34.00 |
| A rich, mouth-filling wine with notes of fresh flowers, melon and ripe summer stone fruit. | | | | | |
| 7. PICPOUL DE PINET RONDE | £4.80 | £6.90 | £9.60 | £19.00 | £29.00 |
| Picpoul is one the oldest grape varieties in the Languedoc region, its famous for the wines produced round the village of Pinet, which is close to the coast. Unoaked the wine shows a good level of freshness for a wine from such a warm climate, with a citrussy and a stone fruit character highlighted with floral notes. | | | | | |
| 8. SOUTHERN RIVERS SAUVIGNON BLANC, MARLBOROUGH | £5.35 | £7.60 | £10.60 | £21.00 | £32.00 |
| A fresh grassy- gooseberry Sauvignon Blanc from the East coast region. Cool fermented in stainless steel and bottled early to maintain freshness and fruit. | | | | | |
| 9. LOLO ALBARINO, RIAX BIAXAS | £6.00 | £8.10 | £12.00 | £24.00 | £36.00 |
| Come from the Val do Salnes sub region of Rias Baixas. Cool fermented it shows notes of green and lemon peel with a hint of stone fruit such as white fleshed plums. The palate is fresh with zippy fruit and a balancing bitter note on the finish. | | | | | |
| 10. GAVI DE GAVI TOLEDANA DOMINI VILLA LANTATA | £7.50 | £10.70 | £15.00 | £30.00 | £45.00 |
| This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere. Its made from the Cortese grape grown in Vineyards in the south east of the region. | | | | | |
| 11. SANCERRE,LES COLLINETTES JOESPH MELLOT | £7.95 | £12.00 | £15.90 | £32.00 | £50.00 |
| Stylish and crisp aromas of gooseberries, blackcurrant leaf and powerful fruit flavours linked with a clean finish from one of the finest most dynamic producers. | | | | | |

SPARKLING WINE

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| 12. GALANTI PROSECCO EXTRA DRY | £5.80 | | | | £29.00 |
| Shows the typical fruit spectrum of apple and pear with a hint of peach; followed by a fine persistent soft fizz | | | | | |
| 13. GALANTI ROSE PROSSECCO | £5.50 | | | | £28.00 |
| Light, carnation-pink coloured rose with generous rapberry and strawberry fruit both on the nose and palate. | | | | | |
| 14. VILLA CONCHI BRUT SELECCION | £6.50 | | | | £36.00 |
| Cava, racy and stylish with citrus aromas and a refreshing finish. | | | | | |

RED WINE

| | 125ml | 175ml | 250ml | Carafe 500ml | Bottle |
|--|-------|--------|--------|-----------------|--------|
| 15. PANUELLO TEMPRANILLO-CABERNET SAUVIGNON SPAIN | £3.50 | £4.80 | £6.50 | £13.00 | £19.00 |
| Soft and unoaked, a blend of Tempranillo and Cabernet Sauvignon with a little Garnacha. Shows ripe red and dark berry fruits. | | | | | |
| 16. VINE TRAIL MALBEC RAPEL VALLEY | £4.00 | £5.75 | £8.00 | £16.00 | £24.00 |
| Ripe fruit flavours with a touch of peppery spice. | | | | | |
| 17. THE GUVNOR, SPAIN | £4.80 | £6.00 | £8.50 | £17.00 | £26.00 |
| The grapes for the guvnor come from a number of regions including Toro, La Mancha and Valdepenas the blend is predominately Grenache with the balance Tempranillo. Made to a fruit driven style it shows notes of Vanilla from a short period of oak aging. It's a no nonsense wine which shows plenty of rich, ripe, sweet red and dark fruit flavours with a juicy finish. | | | | | |
| 18. VERAMONTE MERLOT, CASABLANCA VALLEY | £5.25 | £7.45 | £10.50 | £21.00 | £32.00 |
| A rich and chocolatey Merlot with some exotic touches of eucalyptus and tobacco on the palate. American Oak gives a lovely toasty edge to a typically smooth rounded finish. | | | | | |
| 19. BEAUJOLAIS-VILLAGES COMBE AUX JACQUES LOUIS JADOT | £5.50 | £7.50 | £10.50 | £21.00 | £33.00 |
| Expressive Beaujolais with bright cherry and spice, lots of juicy fruit with a soft smooth finish. | | | | | |
| 20. VINA REAL RIOJA CRIANZA | £5.90 | £8.40 | £11.80 | £23.50 | £35.00 |
| A ripe and richly fruity with rich aromas of fruit cake and spice, smooth and supple in the mouth with a perfectly integrated oak, a rounded silky texture and smooth tannins all supported by a lovely weight of fruit. | | | | | |
| 21. LES HIPSTERS BARBE, COTES DU BOURG | £6.00 | £8.50 | £12.00 | £24.00 | £36.00 |
| Compared to Chateau de Barbe the tannins are chiselled, well structured with a hint of wood and tobacco showing the precision and delicacy of the winemakers touch. | | | | | |
| 22. ATAMISQUE SERBAL MALBEC TUPUNGO, MEDOZA | £6.60 | £9.40 | £13.20 | £26.40 | £39.00 |
| Aromas of red fruit and violet, wild raspberry and strawberry with splashes of plum and damson black pepper nuances. | | | | | |
| 23. ST HALLET GAME KEEPERS GRENACHE SHIRAZ | £5.70 | £8.10 | £11.50 | £23.00 | £34.00 |
| From the vineyards in the southern region of the Borassa Valley, with red brown loam over shale soils.The nose shows ripe red berry fruits and spice with floral notes, the palate exhibits bright red fruit such as raspberry, subtle tannins and notes of rose. | | | | | |
| 24. PORTILLO PINOT NOIR, UCO VALLEY, MENDOSA | £5.35 | £7.65 | £10.70 | £21.45 | £32.00 |
| Fruit forward aromas of fresh, ripe cherry, strawberry and blcack berry on a well balanced youthful palate with soft tannins. | | | | | |
| 25. MEIOMI PINOT NOIR, MONTEREY- SONOMA-SANTA BARBARA | £8.50 | £12.00 | £16.00 | £32.00 | £49.00 |
| Reveals aromas of bright jammy fruit, mocha and toasty oak notes. | | | | | |

ROSE WINE

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| 26. LAVENDER HILL WHITE ZINFANDEL | £3.75 | £5.40 | £7.50 | £15.00 | £23.00 |
| Medium sweet although it has good positive acidity which makes it seem a touch drier, shows plenty of watermelon, strawberry and redcurrant fruit. | | | | | |
| 27. ESTANDON LUMIERE DE PROVENCE ROSE, COTEAUX VARIOS | £5.00 | £7.20 | £10.00 | £20.00 | £30.00 |
| A blend of Grenache, Syrah and Cinsault, cool fermented to retain the grapes aromatics. Salmon pink, the nose shows vibrant aromas of peach and strawberry, the dry palate reflects the nose, but its also backed by citrus fruit and refreshing finish. | | | | | |