



Colquhoun's

RESTAURANT

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.



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A LA CARTE MENU

STARTERS

HANDPICKED WEST COAST CRAB £8.50
Crème fraîche, fennel cracker, tomato presse, sea veggies & dill oil

Our recommended Wine Lolo Albarino, Riach 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, Mendosa

MAINS

WOOD PIGEON £21.00/*£4.00
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 HALIBUT £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.

CLASSIC STARTERS

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

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 CHICKEN £14.95
Pumpkin, sweet potato & coconut curry, rice & flatbread VEGETABLE £12.95

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

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