



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.



LUNCH MENU

STARTERS

TODAY'S SOUP Gingerbread Man's sourdough	£4.95
LUSS SMOKE HOUSE HOT SMOKED SALMON Capers, bitter leaf salad, fresh horseradish & toasted rye	£8.00/*£2.00
CHICKEN LIVER PATE Herb butter, house pickles & sour dough crostini	£7.50
SORREL & CORIANDER HUMMUS Fermented wild garlic, toasted seed dukka & lavosh	£5.95
STEAMED WEST COAST MUSSELS White wine, cream & parsley	£7.95/*£13.95
BAKED CRISPY CAMEMBERT Lodge made chutney & grisini	£9.50/*3.00
GLAZED SCOTTISH LAMB RIBS With a toasted sesame & Loch Lomond whisky glaze, radish, watermint & rhubarb salad	£7.50

MAINS

BEEF ONGLET STEAK Lodge made goats cheese & pickled watermelon rind salad, pomegranate molasses & skinny fries	£10.95
BEEF BURGER Hand pressed beef burger, GBM Bakery milk bun, burger sauce, aged cheddar, slaw & fries	£13.95
CHAR-GRILLED CHICKEN THIGHS Warm freekah salad, labneh, kobez wrap, buttermilk dressing & black onion seeds	£11.95
FISH & CHIPS Battered North Sea haddock, tartare sauce, pickled onions & chunky chips	£13.50
CURRY - CHICKEN OR CHICK PEA & SPINACH Pumpkin, sweet potato & coconut curry, rice & flatbread	£14.95/12.95
SPAGHETTI Lodge garden pesto, wilted bitter greens, confit cherry tomatoes & shaved pecorino	£11.50
SEATROUT CAESAR SALAD Seared trout, crisp gem lettuce, anchovies & sour dough croutons	£14.50

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.

SANDWICHES

with coleslaw and salad or fries, all served on brown or white bread from the Gingerbread Man Bakery

Add a bowl of soup to your sandwich for £3.00	
C.B.L.T Chicken mayonnaise, tomato chutney, crispy bacon & crisp romaine lettuce	£8.95
BRIE & CHILLI Warm Scottish bris, lodge chilli jam, rocket & red onion	£8.50
LODGE STYLE CROQUE MADAME Ayrshire ham, cheddar, crème fraiche, duck egg, hollandaise & fried argyll mushrooms on toasted sour dough	£9.50
FISH FINGER BUTTIE Panko crumbed haddock, chunky tartare, romaine lettuce on toasted GBM Bakery milk bun	£9.50
CLASSIC STEAK SANDWICH Sumac onions, mustard, rocket & chargrilled Angus Steak	£11.00

SIDES

FETA, CUMIN & HAZELNUT ROASTED CARROTS	£3.95
NEW POTATOES WITH LUSS SORREL & YELLOW MUSTARD SEEDS	£3.95
CHARRED CAULIFLOWER, SUMAC & TAHINI DRESSING	£3.95
WILTED BITTER GREENS & PICKLED WATERMELON RIND	£2.95
CHUNKY CHIPS	£2.95
ONION RINGS	£2.95
HOUSE SALAD	£2.95
SOURDOUGH & BUTTER	£2.95
COLESLAW	£2.95
PEPPERCORN SAUCE	£2.50
BÉARNAISE SAUCE	£2.50