



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 Crème fraiche, fennel cracker, tomato presse, sea veggies & dill oil	£8.50
BEETROOT TARTARE Roasted hazelnuts, elderflower pickled craig na-huille blackberries & cultured porridge	£6.95
LOCH LONG TORCHED MACKEREL Fennel, marinated broad beans, horseradish, lemon & lodge garden herbs	£8.00
GLAZED AYRSHIRE PORK CHEEK Black pudding puree, crispy pig ears & daisy pickled apple slaw	£7.50

MAINS

ARGYLL DUCK BREAST Crisp potato terrine, spiced apricot, tenderstem & almonds	£19.95/*£3.00
HAY & JUNIPER SMOKED ROE DEER FILLET Salt roasted celeriac, caper chimichurri, cashew nut butter, beets & tarragon scented tea	£21.95/*£5.00
FERMENTED SHITAKE MUSHROOMS Shaved mouli, charred pak choi, shisho cress & asian style broth	£14.95
TANDOOR ROASTED MONKFISH Lotus root, sumac onion, cabbage & coconut slaw	£16.95

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 Gingerbread Man's sourdough	£4.95
CHICKEN LIVER PATE Herb butter, house pickles & sour dough crostini	£6.95
LUSS SMOKE HOUSE SALMON Capers, bitter leaf salad, fresh horseradish & toasted rye	£8.00
SORREL & CORIANDER HUMMUS Fermented wild garlic, toasted seed dukka & lavosh	£6.50

CLASSIC MAINS

BEEF BURGER Hand pressed beef burger, GBM milk bun, burger sauce, aged cheddar, slaw & hand-cut chips	£13.95
FISH & CHIPS Battered North Sea white fish, tartare sauce, pickled onions & chunky chips	£13.95
LODGE CURRY Pumpkin, sweet potato & coconut curry, rice & flatbread	CHICKEN £14.95 VEGETABLE £12.95
SIRLOIN STEAK Chargrilled sirloin steak, chunky chips, roast tomato & red onion salad Our beef is grass fed and dry aged for 45 days by ABR butchers in Bearsden	£27.00/*£12.00

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