



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.



DINNER MENU

MARKET MENU

STARTERS

OXTAIL & BARLEY BROTH

Slow braised oxtail & barley finished with fresh herbs & parsnip crisps

ROULADE OF AYRSHIRE HAM HOCK

Apple jelly, pickled apple & apple puree

HOME SMOKED COD FILLET

Skirli potato salad, Loch Lomond whisky & marmalade dressing

SWEETCORN & THYME PANNA COTTA

Beetroot puree, crisps & toasted hazelnuts

MAINS

CHARGRILLED CHICKEN WITH CRISP CONFIT LEG

Roast celeriac, parmentier potato, garlic crisps & confit garlic chicken jus

BRAISED SHIN OF BEEF IN RED WINE

Salt glazed carrot & herb suet dumpling

GREY MULLET, WILTED SWISS CHARD

Creamed potato & lemon butter sauce with capers

TARRAGON & TRUFFLE POTATO GNOCCHI

Confit tomato & chestnut mushroom

DESSERTS

STICKY TOFFEE PUDDING

Toffee sauce & ice cream

BRIOCHE BREAD, BUTTER & CHOCOLATE PUDDING

With warm vanilla custard

COFFEE & DARK CHOCOLATE MOUSSE

With salted caramel & chocolate soil

VANILLA CRÈME BRULEE

Honeycomb & orange syrup

SIDES

BREAD AND BUTTER

CHUNKY CHIPS

SKINNY FRIES

MAC & CHEESE

GREEN BEANS, MINT & CRISPY SHALLOTS

BABY POTATOES PEAS & BACON

(All £2.95)

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.

CLASSICS MENU

STARTERS

TODAY'S SOUP

Ginger breadman sourdough & butter

CHICKEN LIVER PATE

Herb butter, house pickled vegetables & sour dough crostini

HAM & CHEDDAR CROQUETTES

Romesco sauce & frisee lettuce

GOATS CHEESE POTATO CAKE

Marinated tomato, confit garlic & olive tapenade

LUSS SMOKE HOUSE SALMON

*£4.00 SUPPLEMENT

Capers, leaf salad, fresh horseradish & toasted rye bread

MAINS

THE LODGE CLASSIC BEEF BURGER

GBM bakery milk bun, burger sauce, salad & tomato with coleslaw & chunky chips

BATTERED FISH & CHIPS

North Sea white fish with minted peas, tartare sauce & chunky chips

CHICKEN OR CHICKPEA & BUTTERNUT SQUASH JALFREZI CURRY

Rice & flat bread with (coriander raita, tomato chutney & lime pickle)

8OZ SIRLOIN STEAK

*£12.00 supplement

Our beef steaks are grass fed and dry aged for 45 days by ABR butchers in Bearsden

Served with grilled tomato, watercress salad & chunky chips

DESSERTS

ICED CHOCOLATE PARFAIT

Pistachio crumb, pistachio ice cream & candied pistachio

SELECTION OF LODGE SORBETS

Seasonal berries

WHITE CHOCOLATE CHEESECAKE

With an amaretto & ginger biscuit base

“GEORGE MEWES” CHEESES

*£3.50 supplement

Hand selected cheese with oatcakes, chutney & grapes

3 COURSES ARE INCLUSIVE FOR GUESTS ON DBB

NON-RESIDENTS & BED & BREAKFAST GUESTS

2 COURSES £25.00 OR 3 COURSES £29.95

*Supplementary charges applied to Table d'hôte for our all guests. *DBB Guests are entitled to three courses from our Starters, Mains or Desserts.
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