



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

STARTERS

TODAY'S SOUP (v)

Ginger Bread Man's sourdough

WOOD PIGEON SALAD, PICKLED BLUEBERRIES, BEETROOT, BITTER LEAVES, HAZLENUT DRESSING *£3.00

WOOD PIGEON

GOAT CHEESE (v)

Make it vegetarian by replacing pigeon with torched ragstone goat cheese

TARRAGON GNOCCHI (v)

Wild mushroom broth, tomato, preserved lemon & foraged herbs

CURED MACKEREL (gf) *£2.00

Lemon gel, compressed cucumber & seaweed cracker

CONFIT CHICKEN & LEEK TERRINE (gf)

Prune puree, pickled radish & sorrel

CHICKEN LIVER PATE

Homemade red onion chutney, herb crostini & mixed leaves

CAULIFLOWER & KALE PAKORA (ve)

Green sauce & sumac onions

HOUSE SMOKED SALMON *£3.00

Traditional garnishes, lemon & rye bread

(gf) Gluten Free (v) Vegetarian (ve) Vegan

Most dishes can be modified to become gluten free. Please ask for details.

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

MAINS

XO MONKFISH (gf) *£4.00

Pak choi, sea vegetables & crispy ginger

ROASTED DUCK BREAST (gf) *£4.00

Black cabbage, fermented turnip, confit potatoes & jus

CHICKEN SUPREME (gf)

Braised babygem, peas, pancetta, giant cous cous, chicken broth

PANEER, SPINACH & TANDOORI SPICED ROSTI (gf) (v)

Kasundi, coriander and red onion salad, curry oil & lime pickle

10oz DRY AGED SIRLOIN STEAK *£12.00

Our steaks are grass fed and dry aged for 45 days by our master butchers served with grilled tomato, rocket and red onion salad & chunky chips

Add smoked hollandaise sauce, bone marrow butter, peppercorn sauce or jus (all £3 extra)

BEEF BURGER

Brioche buns, burger sauce, cheddar, salad, tomato, pickles & skinny fries

BATTERED WEST COAST CATCH OF THE DAY & CHIPS

Homemade tartare sauce, pickled onion & chunky chips

CURRY OF THE DAY

VEGETABLE (v)

CHICKEN

Basmati rice, homemade flatbread & traditional garnishes

SIDES

BROCCOLI, CHILLI & GARLIC £3.50

NEW SEASON POTATOES, WILD GARLIC & SEA SALT £3.50

HOUSE SALAD £3.50

CHUNKY CHIPS £3.00

SKINNY FRIES £3.00

3 courses are inclusive for guests on DBB

Non-residents and Bed & Breakfast guests

2 courses £25.00 or 3 courses £29.95