



#### 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

<b>TODAY'S SOUP</b> (v)	£4.95
Ginger Bread Man's sourdough	
<b>WOOD PIGEON SALAD, PICKLED BLUEBERRIES, BEETROOT, BITTER LEAVES, HAZLENUT DRESSING</b>	
<b>WOOD PIGEON</b>	£9.50 / £3*
<b>GOAT CHEESE</b> (v)	£8.50
Make it vegetarian by replacing pigeon with torched ragstone goat cheese	
<b>TARRAGON GNOCCHI</b> (v)	£6.50
Wild mushroom broth, tomato, preserved lemon & foraged herbs	
<b>CURED MACKEREL</b> (gf)	£7.25
Lemon gel, compressed cucumber & seaweed cracker	
<b>CONFIT CHICKEN &amp; LEEK TERRINE</b> (gf)	£7.50
Prune puree, pickled radish & sorrel	
<b>CHICKEN LIVER PATE</b>	£7.50
Homemade red onion chutney, herb crostini & mixed leaves	
<b>CAULIFLOWER &amp; KALE PAKORA</b> (ve)	£6.50
Green sauce & sumac onions	
<b>HOUSE SMOKED SALMON</b>	£8.50 / £2*
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.**

Guests on DBB are entitles to 3 courses, supplements\* apply. A discretionary service charge of 10% will be added to your bill. The service charge is paid in full to staff.

## MAINS

<b>XO MONKFISH</b> (gf)	£21.50 / £3*
Pak choi, sea vegetables & crispy ginger	
<b>ROASTED DUCK BREAST</b> (gf)	£21.50 / £3*
Black cabbage, fermented turnip, confit potatoes & jus	
<b>CHICKEN SUPREME</b> (gf)	£17.00
Braised babygem, peas, pancetta, giant cous cous, chicken broth	
<b>PANEER, SPINACH &amp; TANDOORI SPICED ROSTI</b> (gf) (v)	£14.50
Kasundi, coriander and red onion salad, curry oil & lime pickle	
<b>10oz DRY AGED SIRLOIN STEAK</b>	£28.00 / £10*
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)	
<b>BEEF BURGER</b>	£14.50
Brioche buns, burger sauce, cheddar, salad, tomato, pickles & skinny fries	
<b>BATTERED WEST COAST CATCH OF THE DAY &amp; CHIPS</b>	£14.00
Homemade tartare sauce, pickled onion & chunky chips	
<b>CURRY OF THE DAY</b>	
<b>VEGETABLE</b> (v)	£12.95
<b>CHICKEN</b>	£14.95
Basmati rice, homemade flatbread & traditional garnishes	

## SIDES

<b>BROCCOLI, CHILLI &amp; GARLIC</b>	£3.50
<b>NEW SEASON POTATOES, WILD GARLIC &amp; SEA SALT</b>	£3.50
<b>HOUSE SALAD</b>	£3.50
<b>CHUNKY CHIPS</b>	£3.00
<b>SKINNY FRIES</b>	£3.00