



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

2 courses **£25.00**

3 courses **£29.95**

DBB guests entitled to 3 courses

STARTERS

TODAY'S SOUP (gf) (v)
Ginger Breadman's sourdough & sea salt butter

CHICKEN LIVER PATE (gf)
Housemade red onion chutney, crostini & leaves

SWEET POTATO & GARDEN PEA PAKORA (gf) (ve) (v)
Chilli sambal & crispy onions

HUMMUS (ve) (v)
Crostini, veggies & dukka

HOUSE SMOKED SALMON *£3.00
Traditional garnishes, lemon & rye bread

CREAM OF CELERIAC SOUP (gf)
Crispy pancetta, truffle oil & thyme

LAMB BACON (gf)
New potato salad, smoked aubergine & green sauce

BEETROOT & BLUE CHEESE TART (v)
Chive crème fraiche, pickled turnip, rocket & horseradish

BEEF CHEEK *£2.00
Shallot puree, beer mustard & root vegetable crisps

KING PRAWN SALAD *£2.00
Baby gem lettuce, bloody Mary dressing, avocado, sour dough crumb & pink grapefruit

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

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

*Supplementary charges applied to all our guests. A discretionary 10% service charge is applied to your bill. All customer tips are kept by the staff in full. For special dietary requirements or allergy information, please ask for our allergen folder. All prices include VAT at current rate.

MAINS

CHICKEN OR VEGGIE RENDANG (gf)
Spicy fragrant Malaysian curry, coconut rice, cucumber & toasted coconut

BATTERED ATLANTIC HADDOCK
Chunky chips, tartare, pickled onion & mushy peas

BEEF BURGER
Brioche bun, burger sauce, cheddar, lettuce, tomato, pickles & skinny fries

ROASTED CHICKEN SUPREME
Fermented chestnut puree, wild mushrooms, chard & jus gras

NORTH SEA SEARED COLEY *£2.00
Artichoke puree, salt baked celeriac, smoked mussels & shellfish sauce

PERTSHIRE PHEASANT *£2.00
Confit leg, barley, kale, brambles & jus

PORK BELLY
Truffle mash, roasted shallot & black pudding bon bons

ROASTED PUMPKIN (ve) (v)
Lentil spinach dahl, crispy wild rice & coriander yoghurt

INDIAN SPICED SMOKED HADDOCK PIE
Bombay potatoes & 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)

SIDES

GREEN BEANS WITH GARLIC BUTTER £3.50

NEW POTATOES WITH OLIVE OIL & SPINACH £3.50

HOUSE SALAD £3.50

CHUNKY CHIPS £4.00

SKINNY FRIES £3.00