



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.



LUNCH MENU

STARTERS

TODAY'S SOUP Ginger Breadman's sourdough (v)	£4.95
CHICKEN LIVER PATE (gf) Housemade red onion chutney, herb crostini & mixed leaves	£7.50/*£2.00
LAMB BACON (gf) New potato salad, smoked aubergine & green sauce	£7.50/*£2.00
SWEET POTATO & GARDEN PEA PAKORA (ve) (v) Chilli sambal & crispy onions	£6.50
HUMMUS (v) Crostini, veggies & dukka	£6.50
HOUSE HOT SMOKED SALMON Traditional garnishes, lemon & rye bread	£8.00/*£3.00

MAINS

MIDDLE EASTERN SPICED LAMB Warm grain salad, labneh & herbs	£13.50
BEEF BURGER Brioche buns, burger sauce, cheddar ,salad, tomato, pickles & skinny fries	£14.50/*£2.00
BATTERED ATLANTIC HADDOCK Tartare sauce, pickled onion, mushie peas & chunky chips	£14.00
CHICKEN OR VEGGIE RENDANG CHICKEN £14.00 / VEGGIE £12.50 Spicy fragrant Malaysian curry, coconut rice, cucumber & toasted coconut	
ROAST PUMPKIN & BEETROOT SALAD (v) Wild rice, quinoa & yogurt dressing	£12.00
WILD MUSHROOM & SPINACH GNOCCHI (v)	£12.00

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

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

*Supplements apply to guests with third party vouchers.
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.

SANDWICHES

with coleslaw and salad or fries, on a choice of white or brown bread.

Add a bowl of soup to your sandwich for £3.00

CHARGRILLED CHICKEN MAYONNAISE	£10.00
HONEY ROAST HAM & TOMATO CHUTNEY	£10.00
ARRAN CHEDDAR & RED ONION (v)	£10.00
SMOKED SALMON & CREAM CHEESE	£12.00

All sandwiches can be made on gluten free bread

SIDES

GREEN BEANS WITH GARLIC BUTTER	£3.50
NEW POTATOES WITH OLIVE OIL & SPINACH	£3.50
HOUSE SALAD	£3.00
CHUNKY CHIPS	£4.00
SKINNY FRIES	£3.00