

DINNER BED & BREAKFAST MENU





STARTERS

SOUP OF THE DAY
GBM sourdough
(V)

CHICKEN LIVER PATE

Red onion chutney & oatcakes

VADA PAV
Sweet & sour aubergine, tamarind,

coriander chutney & Bombay mix

KOREAN STYLE MUSSELS

Served in a spiced broth with lotus root, samphire & sourdough bread

HAGGIS, NEEPS & TATTIES, WHISKY SAUCE

Veggie haggis, neeps & tatties, whisky sauce (V)
Meat haggis, neeps & tatties, whisky sauce

CARROT & ALMOND HUMMUS

Dukka, carrots, radish & flatbread

(vv)

MAINS

KOREAN STYLE MUSSELS

Served in a spiced broth with lotus root, samphire, sourdough bread & fries

BEEF RENDANG
Served with steamed rice, cucumber salad

& poppadom

SESAME CHICKEN SCHNITZEL

Served with, harissa honey, potato salad & caper slaw

HAGGIS, NEEPS & TATTIES, WHISKY SAUCE

Veggie haggis, neeps & tatties, whisky sauce
Meat haggis, neeps & tatties, whisky sauce
(v)

ROLLED & STUFFED AUBERGINE (V) (GF

Served with coconut dahl, chilli, poppadom shards & crispy onions

SEARED LAMBS' LIVER

Served with bacon, herb mash, onion gravy & onion rings

FISH & CHIPS

Served with mushy peas & tartare sauce

BEEF BURGER

Brioche bun, burger sauce, slaw, lettuce, tomato, Monterey Jack cheddar & fries

SKILLET ROASTED CHICKEN BREAST (GF)

Served with herb mash, roasted baby leeks, carrots, charred broccoli & crispy chorizo

ULTIMATE VEGGIE BURGER (VV)

Served with pickled beet and carrot slaw, comeback sauce, Monterey Jack cheddar & fries





SIDES

HERB MASH	(V) (GF)
FRENCH FRIES	(VV) (GF)
CHUNKY CHIPS	(VV) (GF)
MIXED GREEN SALAD	(VV) (GF)
GREEN VEGGIES & SEAWEED BUTTER	(V) (GF)
HORSERADISH POTATO SALAD	(V) (GF)
STEAMED RICE	(VV) (GF)
COLESLAW	(V) (GF)

DESSERTS

STICKY DATE PUDDING

TRIPLE CHOCOLATE &	(V)
RASPBERRY BROWNIE	
Served with raspberry sorbet	

PISTACHIO MERINGUE (V) (GF)
Served with sumac strawberries & pistachio ice cream

PINEAPPLE CHEESECAKE TART (v)
Served with coconut sorbet

Served with tablet ice cream

THE LODGE'S SHOWSTOPPING SUNDAE (v)

(V)

Salted caramel, crushed Maltesers, chocolate crisps, soft serve ice cream

MOCHA CRÈME BRÛLÉE (V) Served with chocolate sablé

SELECTION OF ICE CREAMS (V) (GF)

SELECTION OF SORBETS (VV) (GF)

(GF) GLUTEN FREE (V) VEGETARIAN (VV) VEGAN
For special dietary requirements or allergy information, please ask for our Allergen folder.
All prices include VAT at current rate.

DBB guests must pay supplements on specific dishes.

Most dishes can be made gluten free just ask your server when ordering.

A discretionary 10% service charge will be added to your bill.



SPRING / SUMMER 2023



LODGE ON LOCH LOMOND

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