



Colquhoun's
RESTAURANT

ALL DAY MENU

LODGE ^{ON}
LOCH LOMOND
★★★★

SNACKS

MARINATED GORDAL OLIVES	(VV) (GF)	4.50
PRAWN CRACKERS WITH NORI SALT	(GF)	4.50
CHORIZO & MANCHEGO CROQUETAS		4.50
HAGGIS BON BONS		4.50
SOURDOUGH & ROCK SALT BUTTER	(V)	4.50
DEEP FRIED PICKLES & CHILLI MAYO	(V)	4.50
SMOKED ALMONDS	(VV)	4.50

STARTERS

SOUP OF THE DAY GBM sourdough	(V)	6.50
CHICKEN LIVER PATE Red onion chutney & oatcakes		8.95
VADA PAV Sweet & sour aubergine, tamarind, coriander chutney & Bombay mix	(VV)	7.50
LOCH FYNE GIN CURED SALMON Whitley Neil pink grapefruit gin Jelly, pink grapefruit, salsa verde, prawn crackers & bronze fennel (£3pp supplement for DBB guests)		10.50
KOREAN STYLE MUSSELS Served in a spiced broth with lotus root & samphire & sourdough bread		9.50
DUCK & WILD MUSHROOM CROQUETTE Celeriac remoulade & sriracha (£2pp supplement for DBB guests)		9.00
HAGGIS, NEEPS & TATTIES, WHISKY SAUCE Veggie haggis, neeps & tatties, whisky sauce	(V)	7.50
Meat haggis, neeps & tatties, whisky sauce		8.50
CARROT & ALMOND HUMMUS Dukka, carrots, radish & flatbread	(VV)	7.50

CLASSICS

KOREAN STYLE MUSSELS Served in a spiced broth with lotus root, samphire, sourdough bread & fries		17.50
BEEF RENDANG Served with steamed rice, cucumber salad & poppadom	(GF)	18.50
CLAM & PRAWN PAPPARDELLE Served with wild garlic pesto cream (£6pp supplement for DBB guests)		22.00
SESAME CHICKEN SCHNITZEL Served with, harissa honey, potato salad & caper slaw		16.95
HAGGIS, NEEPS & TATTIES, WHISKY SAUCE Veggie haggis, neeps & tatties, whisky sauce	(V)	13.50
Meat haggis, neeps & tatties, whisky sauce		14.50
ROLLED HALLOUMI STUFFED AUBERGINE Served with coconut dahl, chilli, poppadom & crispy onions	(V) (GF)	14.50
SEARED LAMBS' LIVER Served with bacon, herb mash, onion gravy & onion rings		15.00
FISH & CHIPS Served with mushy peas & tartare sauce		17.50

GRILL

DRY AGED 100Z SIRLOIN STEAK 34.95 Thick-cut chips, roast cherry tomatoes and portobello mushroom (£15pp supplement for DBB guests)	(GF)	
Sauces: peppercorn, blue cheese, red wine jus		4.00
BEEF BURGER Brioche bun, burger sauce, slaw, lettuce, tomato, Monterey Jack cheddar & fries		16.50
6OZ SPEYSIDE LAMB CHUMP Served with asparagus, broad beans, jersey royals and mint sauce (£6pp supplement for DBB guests)	(GF)	21.95
SKILLET ROASTED CHICKEN BREAST Served with herb mash, roasted baby leeks, carrots, charred broccoli & crispy chorizo	(GF)	19.00
ULTIMATE VEGGIE BURGER 14.00 Served with pickled beet and carrot slaw, comeback sauce, Monterey Jack cheddar & fries	(VV)	

SIDES

HERB MASH	(V) (GF)	4.50
FRENCH FRIES	(VV) (GF)	4.50
CHUNKY CHIPS	(VV) (GF)	4.50
MIXED GREEN SALAD	(VV) (GF)	4.50
GREEN VEGGIES & SEAWEED BUTTER	(V) (GF)	4.50
HORSERADISH POTATO SALAD	(V) (GF)	4.50
STEAMED RICE	(VV) (GF)	4.50
COLESLAW	(V) (GF)	4.50

DESSERTS

TRIPLE CHOCOLATE & RASPBERRY BROWNIE Served with raspberry sorbet	(V)	8.00
PISTACHIO MERINGUE Served with sumac strawberries & pistachio ice cream	(V) (GF)	7.50
PINEAPPLE CHEESECAKE Served with coconut sorbet	(V)	7.50
STICKY DATE PUDDING Served with tablet ice cream	(V)	7.50
THE LODGE'S SHOWSTOPPING SUNDAE Salted caramel, crushed Maltesers, chocolate crisps, soft serve ice cream	(V)	9.00
MOCHA CRÈME BRÛLÉE Served with chocolate sablé	(V)	7.50
SELECTION OF ICE CREAMS	(V) (GF)	7.50
SELECTION OF SORBETS	(VV) (GF)	7.50
GEORGE MEWES CHEESE Celery, grapes, chutney and oatcakes (£4pp supplement for DBB guests)		12.00

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