



Colquhoun's  
RESTAURANT

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DINNER MENU

LODGE <sup>ON</sup>  
LOCH LOMOND  
★ ★ ★ ★

## STARTERS

<b>SOUP OF THE DAY</b>	(V)	<b>6.50</b>
GBM sourdough and seaweed butter		
<b>CHICKEN LIVER PATE</b>		<b>8.50</b>
Red onion chutney & Arran oaties		
<b>VADA PAV</b>	(VV)	<b>8.00</b>
Sweet and sour aubergine, tamarind, coriander chutney and Bombay mix		
<b>POTTED SMOKED SALMON</b>		<b>11.00</b>
Piccalilli & toasted sourdough (£3pp supplement for DBB guests)		
<b>BEETROOT HUMMUS</b>	(VV)	<b>8.00</b>
Beetroot chips, dukka, and salt baked beetroot & flatbread		
<b>MUSHROOM AND LEEK RISOTTO</b>	(V)	<b>8.00</b>
Deep fried egg yolk and parmesan shavings		
<b>TATTIE SCONE HAGGIS RAREBIT</b>		
With pickled turnip		
<b>VEGGIE</b>		<b>9.00</b>
<b>MEAT</b>		<b>9.00</b>

## MAIN COURSES

<b>RIGATONI</b>		<b>19.50</b>
A rich braised beef cheek tomato Chianti ragu, parmesan & oregano		
<b>NOODLE BOWL</b>		
With shitake mushrooms, ginger, and snow peas		
<b>SEARED SEABASS</b>	(GF)	<b>21.50</b>
(£4pp supplement for DBB guests)		
<b>TOFU</b>	(V) (GF)	<b>16.00</b>
<b>BUTTER CHICKEN</b>	(GF)	<b>16.50</b>
With steamed coriander rice, aloo gobi, riata, mango chutney and poppadom		
<b>HAGGIS CROUSTADE</b>		
Served with buttered neeps, mash and whisky sauce		
<b>VEGGIE</b>		<b>16.50</b>
<b>MEAT</b>		<b>16.50</b>
<b>SEARED LAMBS LIVER</b>	(GF)	<b>17.00</b>
Served with mash, caramelised onion gravy and vegetable crisps		
<b>FISH &amp; CHIPS</b>		<b>17.50</b>
Served with mushy peas and tartare sauce		

<b>DRY AGED 100Z SIRLOIN STEAK</b>		<b>36.00</b>
Thick cut chips, roast tomato, balsamic baked red onion, flat cap mushroom		
<b>Sauces peppercorn, blue cheese and red wine jus</b>	(GF)	<b>4.50</b>
<b>(£16pp supplement for DBB guests)</b>		
<b>BEEF BURGER</b>	(V)	<b>16.50</b>
Brioche bun, burger sauce, slaw, lettuce, tomato & fries		
<b>add cheese £1.50 add bacon £2.00</b>		
<b>GRESSINGHAM DUCK BREAST</b>	(GF)	<b>25.00</b>
Served pink and juicy Jerusalem artichokes, cherries, bacon, cavalo nero and dauphinoise potatoes		
<b>(£10pp supplement for DBB guests)</b>		
<b>GOATS CHEESE CHICKEN BREAST</b>		<b>22.00</b>
Baked chicken breast, coated in a pumpkin seed crumb, stuffed with goats cheese, served with orzo pasta, roast peppers, red pepper sauce and spinach		
<b>FALAFEL NAAN</b>	(VV)	<b>16.00</b>
with golden rice, bashed cucumber, sweet & sour sumac onions and green tahini		

## SIDES

<b>MASH</b>	(V)(GF)	<b>5.00</b>
<b>FRENCH FRIES</b>	(VV)(GF)	<b>5.00</b>
<b>CHUNKY CHIPS</b>	(VV)(GF)	<b>5.00</b>
<b>MIXED GREEN SALAD</b>	(VV)(GF)	<b>5.00</b>
<b>POTATO DAUPHINOISE</b>	(V)(GF)	<b>6.50</b>
<b>STEAMED RICE</b>	(VV)(GF)	<b>5.00</b>
<b>COLESLAW</b>	(V)(GF)	<b>5.00</b>
<b>HEIRLOOM SALAD</b>	(VV)(GF)	<b>6.50</b>

(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.**

**DBB allocation is for 2 guests only.**

**Additional guests will be charged for food ordered.**

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

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

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