



•EST.1992•

Colquhoun's
RESTAURANT

LODGE ^{ON}
LOCH LOMOND





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RESTAURANT

A LA CARTE

LODGE ^{ON}
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STARTERS

Soup of the day, served with sourdough vv gf*	£7.50
Charred sweetcorn, avocado & chilli salad vv gf Grilled corn tossed with avocado, cherry tomatoes, coriander, Aleppo chilli, and lime. Served with toasted pumpkin seeds and a cos lettuce base	£10.50/£15.50
Beetroot Carpaccio vv gf Heritage beetroot slices, torched orange segments, toasted walnuts, rocket & balsamic glaze	£9.00
Goat's cheese & fig galettes v Baked goat's cheese, spiced fig chutney & watercress	£10.50
Wild mushroom and truffle arancini bon bons v vv* Shaved parmesan, truffle mayo, watercress	£9.00
Pork belly and Waldorf salad gf Crispy pork belly, pickled pear, celery, cos lettuce and toasted walnuts	£9.00
Smoked salmon & horseradish crème fraiche gf* Oak-smoked salmon, dill, lemon, capers & rye crispbread	£12.50 £3 supplement for DBB guest
Shetland mussels & sourdough gf* Pancetta, cider, apple & cream sauce	£13.00 £3 supplement for DBB guest
Caesar salad vv* gf* cos lettuce, anchovies, Parmesan, bacon, boiled egg, croutons	£9.00/£14.00
add grilled chicken	£4.50
add smoked salmon	£4.50
add smoked tofu	£2.50

MAINS

Deep fried North Sea haddock gf* Chunky tartare, mushy peas, lemon, chunky chips	£20.00
Slow braised beef bourguignon pie gf* Truffle mash, roasted heritage carrots & thyme gravy	£23.00
Braised apple & cider pork shoulder gf Pickled red cabbage, crushed potatoes, tenderstem broccoli & wholegrain mustard jus	£22.00
Fish Pie gf white fish, salmon & smoked fish topped with creamy mash, cheddar, served with seasonal greens	£20.00
Pan-seared salmon fillet gf Lemon & herb crushed potatoes, fennel, wilted spinach and white wine beurre blanc	£25.00 £3 supplement for DBB guest
Stuffed butternut squash vv gf Roasted butternut half, filled with quinoa, chestnuts, cranberries, kale & pomegranate	£18.00
Wild mushroom, spinach & chestnut wellington vv Wrapped in crisp puff pastry, served with roasted root vegetables & vegetarian gravy	£18.00
Black pudding stuffed chicken Parmaham, sweet potato fondant, pak choi chilli & ginger dressing	£23.00
Shetland mussels & sourdough gf* Pancetta, cider, apple & cream sauce	£19.00

PASTA

Crispy aubergine parmigiana v vv* gf* £17.00
Spiced tomato & basil linguini

Macaroni cheese with a leek crust, fries v gf* £15.50
add BBQ pulled pork £4.00

STEAKS

Chargrilled with truffle and green
peppercorn butter, watercress pesto, shaved
Parmesan & rocket salad, chunky chips

10oz Ribeye gf £42.50
£20 supplement for DBB guests

8oz Rump gf £28.00
£5 supplement for DBB guests

Peppercorn gf £5.00

Jus gf £5.00

watercress pesto gf £3.50

BUNS

all served with pretzel bun, spiced beetroot
relish, home pickled cucumber, lettuce,
Dijon mayonnaise & fries

Scotch beef gf* £18.00

Crispy chicken gf* £18.00

Beetroot & chickpea vv gf* £17.00

add Monterey Jack cheese £1.50

add bacon £2.00

SIDES

Charred greens & zaatar vv gf £6.00

Truffle mash gf £6.00

Mixed leaves, house
dressing vv gf £6.00

Chunky chips or fries vv gf* £6.00

Waldorf salad £6.00

Mac & cheese v gf* £6.00

v - vegetarian vv- vegan gf - gluten free * - can be tailored to suit dietary requirement

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. 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.