

A LA CARTE MENU SERVED FROM 12.00-2.30 AND 5.00-9.30

STARTERS

HOMEMADE SOUP
OF THE DAY £5.5

Served with a crusty roll and sea salt butter

CULLEN SKINK £6

The Scottish classic, thick with chunks of smoked haddock

LUSS SMOKEHOUSE
SMOKED SALMON £8.5

Beech-smoked salmon from Luss Smokehouse, plainly served with lemon and thinly-sliced brown bread and butter

THE ARMS POTTED GAME TERRINE £8
served with Cumberland jelly

ISLE OF CUMBRAE OYSTERS
(3, 6 OR 12 – £6/12/20)

COLD: natural over ice, with lemon, tabasco and thinly sliced brown bread & butter

-OR-

HOT: Baked Oysters Kirkpatrick,
served on hot pebbles

HAGGIS & BLACK PUDDING
SCOTCH EGG £5

served with a turnip ketchup

HAM HOCK & MUSTARD TERRINE £7
Mixed pickles and toasted sourdough

STEAMED SHETLAND MUSSELS £7.5/11
White wine & cream sauce
accompanied by crusty French bread

TWICE-BAKED GOAT'S CHEESE SOUFFLE £7
Apple & textures of beetroot

HOUSE DRIED DUCK PROSCIUTTO £8
Marinated bocconcini, scorched peaches and balsamic vinegar

CRISPY OX TONGUE £7
Parsley & lemon aioli, anchovies

MAINS

NORTH SEA ALE-BATTERED
HADDOCK & CHIPS £13.5

crushed peas, tartare sauce, triple-cooked chips

GLEN LUSS LAMB BURGER £13.5
mint relish, tomato ketchup, rosemary fries
in a toasted pretzel bun

WHOLE SPRING CHICKEN £17
twice cooked, with salsify chips, lemon & thyme mayo

PAN-FRIED BAVETTE £17
with French fries and roasted field mushroom
accompanied by a sauce béarnaise

PIE OF THE DAY £13.5
Ask your server for details

OUR SUPERB BANGERS & MASH £13.5
Two succulent Crombie's of Edinburgh Piggy Blacks,
accompanied by wholegrain mustard mash, onion gravy

SMOKED FISH & CRABCAKES £14
A Loch Lomond Arms special

PAN-FRIED SHETLAND SALMON £14.50
with a risotto of peas, broad beans, herbs, lemon & barley

WHOLE GRILLED SEA BREAM
Smokey rose harissa, salsa verde £18

HAGGIS, NEEPS & TATTIES £11.5
The Scottish classic, made for us by Shaw's of Edinburgh,
served in the traditional manner
*For every portion of haggis we sell, we donate £1 to 'Broomwood
in Ethiopia' (see over)
vegetarian option available*

SLOW COOKED BELLY OF PORK £14
Braised celeriac, and a Granny Smith salsa

SPAGHETTI 'SCIUE SCIUE' £12
Cherry tomatoes, basil and extra-virgin olive oil

BAKED AUBERGINE £11.5
Smoked baba ganoush, pomegranate, dukkah
and toasted seeds

SIDES

FRENCH FRIES £3

STEAMED NEW POTATOES £3

GRATIN DAUPHINOISE £4

PEAS, BEANS & GREENS £3

MAC 'N CHEESE £4

MIXED LEAF SALAD £2.5

PUDDINGS

TARTE AU CITRON £6.5
with creme fraiche ice-cream

MERINGUE £7
served with raspberry curd, toasted almonds
and yoghurt ice cream

CRÈME BRÛLÉE £6
With a rhubarb compote

FROZEN CHOCOLATE PARFAIT £7.5
Kumquat marmalade, pistachio brittle

WEE ISLE DAIRY ICE-CREAM £5.50
Artisanal ice-cream from the Isle of Gigha

CHEF'S SELECTION FOR TWO £11
A little bit of this and that, for those who can't
make their mind up!

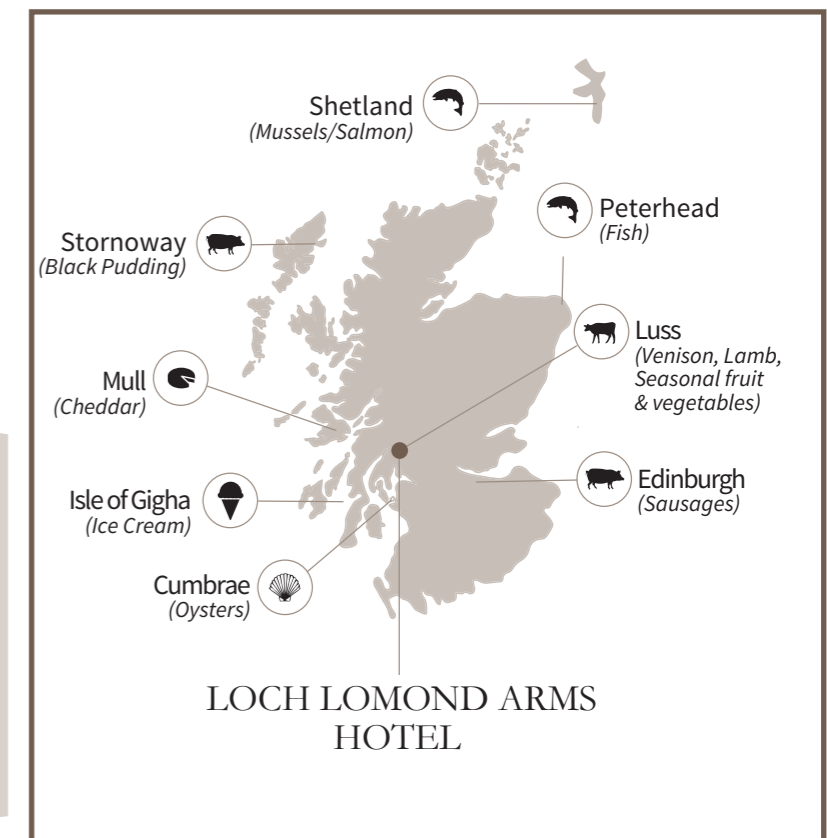
CHEESE BOARD £9
A selection of beautiful world cheeses,
chutney and pumpkin seed crackers

NURSERY PUDDING CORNER

Brownie £5.5
Vanilla Ice-cream

Jam roly-poly £5.5
with custard

Sticky toffee pudding £5.5
with clotted cream ice cream



A gratuity (optional) of 10% of the total is added to all bills. Please note: all gratuities are paid in full to our staff.

Loch Lomond Arms Hotel Main Road Luss G83 8NY Tel +44 (0) 1436 860420 lochlomondarmshotel.com Please do not hesitate to consult any member of our team regarding any allergies, we are more than happy to help. All prices include VAT