

## 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

TERRINE OF SMOKED SALMON £9  
served with watercress salad and melba toast

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: Oysters Rockefeller, grilled in the half shell with a herb butter

HAGGIS & BLACK PUDDING  
SCOTCH EGG £5

served with a turnip ketchup

SLOW COOKED OCTOPUS £9.50

Apple braised squash, burnt apple purée, toasted almonds

HAM HOCK & MUSTARD TERRINE £7

Mixed pickles and toasted sourdough

STEAMED SHETLAND MUSSELS £7.5/11

White wine & garlic cream accompanied by crusty French bread

BARRA LANDED SCALLOPS £9

Bacon & herb crumb, celeriac purée

WHIPPED CHICKEN LIVERS £7

Yorkshire Pudding & apple chutney

SALAD OF GARDEN BEETS £6.5

With goat's cheese & apple

## MAINS

NORTH SEA ALE-BATTERED  
HADDOCK & CHIPS £13.5

With crushed peas, tartare sauce and triple-cooked chips

GLEN LUSS LAMB BURGER £13.5  
mint & cucumber tzatziki, beef tomato & olive,  
French fries

PAN-FRIED BAVETTE £15  
with French fries and roasted field mushroom accompanied by a sauce béarnaise

ROASTED HERITAGE PUMPKIN £11

With barrel-aged feta, mint pesto

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

LOCH LOMOND ARMS FISCHAKES £13.5

Polenta crusted, with lemon, watercress & a tarragon sauce

PAN-FRIED SHETLAND SALMON £14.50

Crab, pea and horseradish risotto

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 OX CHEEK £14

Mashed potatoes, caramelised parsnip

WILD MUSHROOM & HERB FETTUCINE £12

SEARED BREAST OF CORN-FED CHICKEN

Pumpkin, chorizo and olive, braised red cabbage £13

## SIDES

HAND CUT TRIPLE-COOKED CHIPS £3

FRENCH FRIES £3

STEAMED NEW POTATOES £3

GRATIN DAUPHINOISE £4.5

FINE BEANS £3.5

STEAMED TENDERSTEM BROCCOLI £3  
with toasted almonds

MIXED LEAF SALAD £3

## PUDDINGS

WARM CLEMENTINE, POLENTA  
& ALMOND SPONGE £6.5

served with custard

BAKED APPLE & WINTER BERRY CRUMBLE

Gingerbread ice cream £6.5

CRÈME BRÛLÉE £6

With a shortbread biscuit

WHITE CHOCOLATE & RUM  
RICE PUDDING £6

WEE ISLE DAIRY ICE-CREAM

Artisanal ice-cream from the Isle of Gigha

CHEF'S SELECTION FOR TWO £11

For those who can't make their mind up!

CHEESE BOARD £9

Fruit chutney, celery, pumpkin seed crackers, apple

## NURSERY PUDDING CORNER

Treacle Tart £5.5

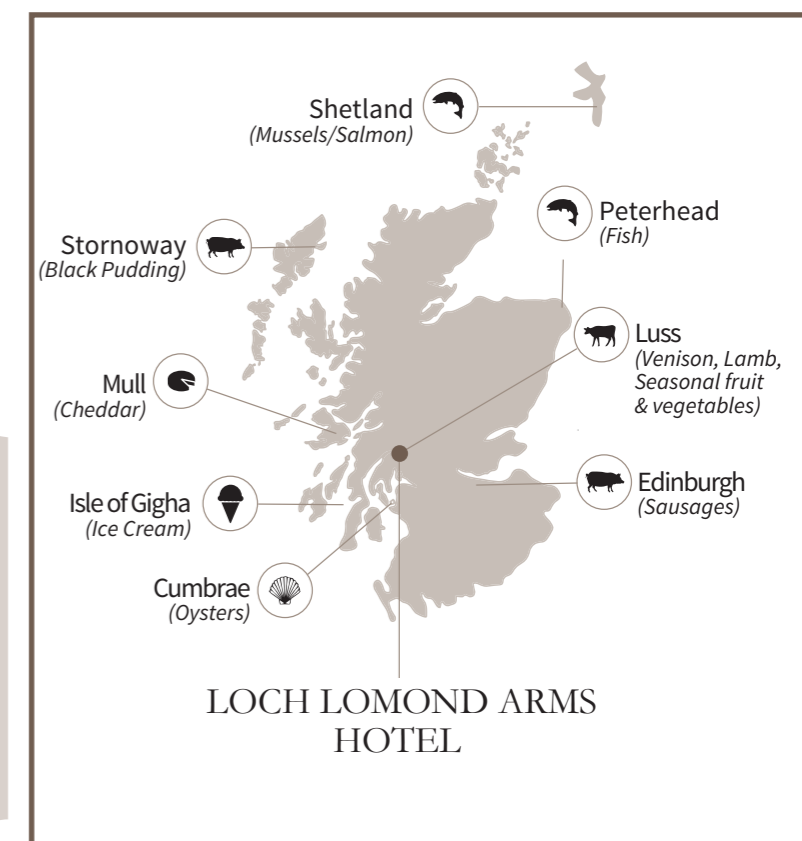
Vanilla Ice-cream

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