

## LOCH LOMOND ARMS HOTEL WINTER MENU

*Served from 1200-1430 and 1700-2100*

### WHILE YOU WAIT

Bread • house churned butter	£4
Bread • olives • rapeseed oil	£5.5
Haggis & black pudding scotch egg	£5
Cumbræ oysters 3•6•12	£6•12•20
Pork & pear sausage roll	£5

### TO START

Caramelised celeriac soup • truffle	£5.5
Charred mackerel • sour beetroot • cucumber	£7.5
Steamed mussels • white wine • cream	£7.5
Smoked salmon • crème fraiche • capers	£8.5
Miso duck breast • lotus root • blood orange • broccoli	£8.5
Mushroom • Guinness bread • mushroom ketchup • tarragon • quails egg	£6
Potted Luss Estate pheasant • celeriac • apple	£7

### TO FOLLOW

Maple glazed belly of pork • terrine of head • cauliflower • wholegrain mustard	£15
Chookie pie • slow roast chicken • chestnut mushroom • herb mashed potato • gravy	£14
Ale battered haddock • lemon • tartare • mushy peas • hand cut chips	£13.5
Spiced cauliflower • cauliflower cous cous • almonds • kale	£11
Braised short rib of beef • bordelaise sauce • french fries • beefy mac	£17.5
Traditional haggis, neeps & tatties • whisky sauce	£12
<i>For every portion of haggis we sell, we donate £1 to 'Broomwood in Ethiopia'</i>	
Turbot • mussels • braised baby leeks • herb butter sauce	£19.5

### THE GRILL

8oz Bavette • tomato • mushroom • fries • bearnaise sauce	£18
Arms steak burger • cheese • melted onions • lettuce • pretzel bun • fries	£13.5

### SIDES

Fries	£4	Mac n' Cheese	£4
Caramelised cauliflower • baby leeks	£5	Dressed mixed salad	£2

### TO FINISH

Burnt orange • clementine • meringue tart	£6
Sticky toffee and date pudding • salted bourbon caramel • vanilla ice cream	£6.5
Caramelised pear • ginger bread • caramelised pear syrup • pear sorbet	£7
George Mews of Byres Road cheese selection • chutney • parmesan crackers	£9
Vanilla crème brûlée • shortbread	£7.5
Chocolate brownie • vanilla ice cream • hot chocolate fudge sauce	£6
Wee Isle Ice cream	£6

Loch Lomond Arms Hotel, Luss, Main St. G83 8NY • 01436 860420 • lochlomondarmshotel.com •  
Please do not hesitate to ask any of our servers for any additional information or dietary requirements  
A gratuity (optional) of 10% of the total is added to all bills. Please note, all gratuities are paid to our staff in full

LLAH230119

## LOCH LOMOND ARMS HOTEL BREAKFAST MENU

*Served from 0700 – 1000 (Sunday 0800-1030)*

### COLD

Seasonal fruit bowl

Katy Rodgers yoghurt, granola and fruit compote

Assorted cereals

Freshly baked pastries

### HOT

Porridge oats • nip of whisky

2 Eggs • how you like them

Full Scottish breakfast • egg • black pudding • plum tomato • mushroom • potato Scone • bacon • beans • sausage

Vegetarian breakfast • egg • plum tomato • mushroom • potato scone • baked beans • vegetarian sausage

Peat smoked haddock • poached Egg • spinach

Eggs Benedict • bacon £1.5 Sup

Eggs Royale • salmon £1.5 Sup

Eggs Florentine • spinach

Eggs Ecosse • black pudding £1.5 Sup

Luss smokehouse salmon • scrambled eggs • sourdough

### ROLLS

*Served 1000 – 1200*

Your choice of bacon • sausage • egg £4

(add an extra item for £1)

## LOCH LOMOND ARMS HOTEL SNACK MENU

*Served all day*

### BAR SNACKS

Bread • house churned butter	£3
Bread • olives • Cullisse rapeseed oil	£5
Haggis & black pudding scotch egg	£5
Cumbrae oysters 3•6•12	£6•12•20
Pork & pear sausage roll	£5

### CHILDREN'S

Heinz Tomato soup	£2
Fresh fruit salad	£2
Bread• hummus • crunchy stuff •	£2
Fish goujons • chips • peas	£4
Mac n cheese	£4
Little pizza • fries •	£4
Sticky toffee pudding	£3
Brownie • ice cream	£3
Ice cream	£3

*Served from 1200 - 1630*

### SANDWICHES

*All sandwiches served on artisan bread with potato salad and crisps*

Haggis toastie	£6
Ham & cheese	£7
Chicken & bacon club	£8
Smoked salmon • cucumber • dill cream cheese	£9
Egg mayonnaise • cress	£5

### BAKERY

Fruit/plain scone • jam • cream	£4
Afternoon tea for 2 (add a glass of prosecco for £4pp)	£15

*Selection of sweet and savoury treats*

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## LOCH LOMOND ARMS HOTEL SUNDAY LUNCH MENU

*Served from 1200-1500 and 1700-2100*

### TO START

Soup of the day • crusty bread • sea salt butter

Steamed mussels • white wine • cream

Chicken liver pate • onion chutney • toasted sourdough

### SUNDAY ROAST

*All roasts served with roast potatoes, Yorkshire pudding, gravy, and seasonal vegetables*

Roast topside of beef

Wellington of Shetland salmon

Vegetarian haggis pithivier

### SIDES

Fries

Buttered new potatoes

Mac n' cheese

Broccoli

Dressed mixed salad

### TO FINISH

Baked cheese cake • blackberries

Sticky toffee and date pudding • salted bourbon caramel • vanilla ice cream

Wee Isle Ice cream

2 COURSES £25

3 COURSES £28

### FOOD AND DRINK AT THE LOCH LOMOND ARMS HOTEL

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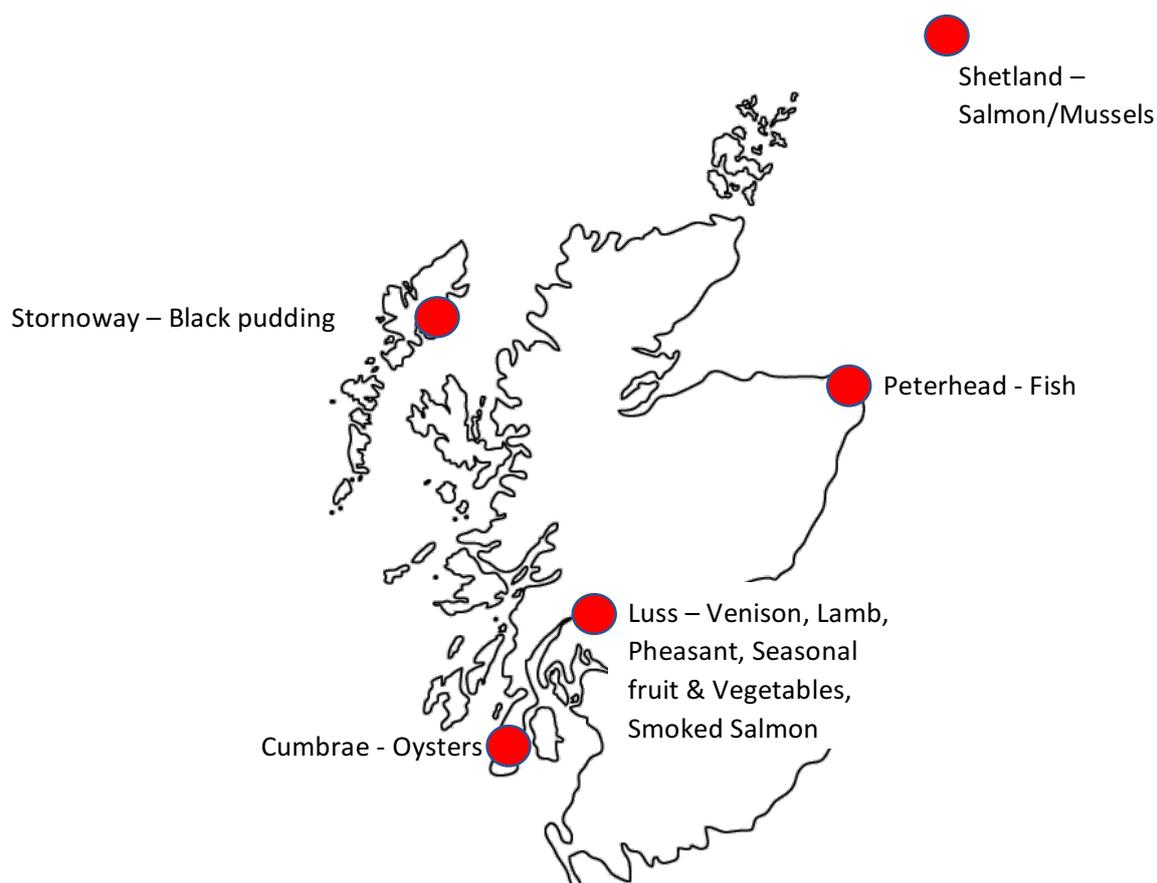
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At the Loch Lomond Arms Hotel, food and drink are our passions. Our menus, under the direction of award-winning Head Chef David Hetherington, reflect the wonderful natural bounty of the Scottish Highlands. Recently picking up Provenance Chef of The Year 2018, He uses much of the seasonal vegetables, fruit and aromatic herbs grown in our home garden; black-faced lamb, pheasant and venison sourced from the surrounding hills; and salmon is fresh from the nearby sea lochs. Our drinks menu has been carefully developed to offer perfect partnerships with our delicious food and includes hand-pulled craft ales from the Loch Lomond Brewery alongside an enviable wine selection, which has been exclusively curated by expert Matthew Jukes.

### BROOMWOOD IN ETHIOPIA

Broomwood in Ethiopia, a charity set up by our proprietors Sir Malcolm Colquhoun and Lady Colquhoun who also run Broomwood Hall School in London. BiE has built and run schools in Gondar, Ethiopia, Named St. George's after the patron saint of that country, that provides a completely free education, to the highest western standards, for some of the poorest children in Ethiopia – the majority of the 240 children currently in the school are either orphans or double orphans, who would otherwise receive no education at all.

If you would like to know more about this inspirational project, please visit – [www.broomwoodinethiopia.com](http://www.broomwoodinethiopia.com)



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