

Loch Lomond Arms Hotel Autumnal Menu

Served from 1200-1430 and 1700-2100

While you Wait

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

Go Start

Spiced butternut squash soup • crowdie cream • za'atar	£5.5
Roast woodpigeon • beetroot	£8
Steamed mussels • white wine • cream	£7.5
Smoked salmon • crème fraiche • capers	£8.5
Potted rabbit • rabbit liver parfait • sourdough	£7.5
Leeks • walnut pesto • apple • radish	£6
Barra scallops • squash • maple • wild mushroom	£9

Go Follow

Shoulder of lamb • lamb loin • potato terrine • lamb jus • sweetbread	£15.5
Keepers pie • braised venison • horseradish mash • gravy	£14
Ale battered haddock • lemon • tartare • mushy peas • hand cut chips	£13.5
Spelt risotto • kale pesto • almonds • peas	£11
Honey glazed ham hough • fried egg • fries • parsley sauce	£15
Traditional haggis, neeps & tatties • whisky sauce	£12
<i>For every portion of haggis we sell, we donate £1 to 'Broomwood in Ethiopia'</i>	
Roast hake • crumb • thyme dressing • aubergine • lemon	£14.5

The Grill

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

Sides

Fries £4	Buttered new potatoes £3	Mac n' Cheese £4
Roast pumpkin•courgette•red onion £5		Dressed mixed salad £2

Go Finish

Baked cheese cake • blackberries	£6
Sticky toffee and date pudding • salted bourbon caramel • vanilla ice cream	£6.5
White chocolate crème brulee • raspberry • meringue	£7
George Mews of Byres Road cheese selection • chutney • parmesan crackers	£9.5
Caramelised banoffee tart • banana custard	£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

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
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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

Loch Lomond arms hotel Sunday Lunch Menu

Served from 1200-1500 and 1700-2100

Go 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

Go Finish

Baked cheese cake • blackberries

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

Wee Isle Ice cream

2 Courses £28

3 Courses £32

FOOD AND DRINK AT THE LOCH LOMOND ARMS HOTEL

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

