

LOCH LOMOND ARMS HOTEL SPRING MENU

Served from 1200-1430 and 1700-2100

WHILE YOU WAIT

Artisan bread, house churned butter	£4
Artisan bread, olives, rapeseed oil	£7
Haggis & black pudding scotch egg	£5
Cumbrae oysters 3 / 6 / 12	£7.5/15/24
Crispy Luss Estates lamb belly, anchovy aioli	£5

TO START

Cauliflower velouté, herbed goats' cheese	£5.5
Slow cooked duck egg, confit duck leg soldiers	£7
Steamed Scottish mussels, white wine, cream	£8
Luss Smokehouse smoked salmon, crème fraiche, capers	£8.5
Hasselbach beets, dukkha, yoghurt dressing	£6.5
Gnocchi, ricotta, spinach, mushroom	£7
Wood pidgeon, roast shallot, prune	£8

TO FOLLOW

½ roast lemon and herb chicken, chicken salt fries	£15
Luss Estates rack of lamb, peas, broad beans, young carrots	£18
Ale battered haddock, lemon, tartare, mushy peas, hand cut chips	£13.50
Keepers pie, Luss Estates venison, horseradish mash	£14
Roasted heritage carrots, crispy chickpeas, seeds, tahini	£11
Traditional haggis, neeps & tatties, whisky sauce	£12
<i>For every portion of haggis we sell, we donate £1 to 'Broomwood in Ethiopia'</i>	
Pan roasted sea trout, white beans, purple sprouting broccoli	£14

THE GRILL

Luss Estates lamb burger, tzatziki, harissa, pretzel bun, fries	£14
<i>Our steaks are from grass fed Scottish stock supplied by John Gilmour Butchers</i>	
8oz Bavette	£18
8oz Ribeye	£26
Served with tomato, mushroom, fries, chimichurri sauce	

SIDES

Fries	£4	Chicken salt fries	£5
Mac n' cheese	£4	Dressed mixed salad	£2
Peas, broad beans, young carrots	£5		

TO FINISH

White chocolate raspberry tart, raspberry sorbet	£6
Sticky toffee and date pudding, salted bourbon caramel, vanilla ice cream	£6.5
Rhubarb crumble, Crowdie cream	£7
George Mewes of Byres Road cheese selection, chutney, parmesan crackers	£9
Cherry Bakewell, stewed cherries, diary ice cream	£7.5
Chocolate brownie, vanilla ice cream, hot chocolate fudge sauce	£6
Wee Isle Ice cream	£6

Please speak to a member of staff if you require any information regarding allergens 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

SANDWICHES Served from 1200 - 1630

All sandwiches served with potato salad and crisps

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

BAKERY

Fruit/plain scone, jam, cream	£4
Afternoon tea for 2 (add a glass of prosecco for £4pp)	£15pp
<i>Selection of sweet and savoury treats</i>	

CHILDREN'S

Heinz Tomato soup	£2
Fresh fruit salad	£2
Bread, hummus, crunchy stuff	£2
Fish goujons, chips, peas	£4
Plain pasta	£2.5
Mac n cheese	£4
Luss Estates Lamb burger, fries	£4
Sticky toffee pudding	£3
Brownie, ice cream	£3
Wee Isle Ice cream	£3

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 SUNDAY LUNCH MENU

Served from 1200-1500

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

TO FINISH

Cherry Bakewell, stewed cherries, dairy ice cream

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

Wee Isle Ice cream

SIDES

Fries	£4	Chicken salt fries	£5
Mac n' Cheese	£4	Dressed mixed salad	£2
Peas, broad beans, young carrots	£5		

2 COURSES £23

3 COURSES £28

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

