



DINNER INCLUSIVE

THE INN *ON*
LOCH LOMOND

TO BEGIN

SOUP OF THE DAY

Homemade bread and smoked butter

THE 'INN' CULLEN SKINK +£1.95

Black pudding and spring onions

STEAMED WEST COAST MUSSELS

White wine, shallot and garlic cream, fresh parsley, homemade bread and smoked butter

SLOW-BRAISED LEG OF GRESSINGHAM DUCK +£2.95

Pickled red cabbage, parsnip and maple puree

SMOKED CHEDDAR AND FRESH PEA SOUFFLÉ

Pea puree, tomato salsa, pea shoots

GINGER AND FRESH CHILLI DRESSED CRAB +£1.95

Citrus crème fraiche, and crisp breads

BLACK CROWDIE AND BLACK PEPPER MOUSSE WITH BEETROOTS

Candied walnuts, pickled beetroot Carpaccio, beetroot puree

CONFIT GUINEA FOWL AND APRICOT TERRINE +£1.95

Fig & Onion Chutney, Wholegrain Loaf

TO FOLLOW

THE 'INN' STEAK PIE

Slow braised shoulder of local beef in homemade pastry, cheddar creamed potatoes and glazed roots

HAZELNUT BAKED FILLET OF HAKE

Truffle polenta chips, burnt onion puree, buttered broccoli and samphire prawn brown butter

CONFIT BELLY OF SCOTTISH PORK WITH A SEARED SCALLOP +£4.95

Hickory smoked potato and textures of carrot

PAN ROASTED RUMP OF HIGHLAND VENISON AND CASHEW NUT CRUST +£6.95

Roast garlic fondant potato, shallot and caper salsa, and glazed roots

PAN SEARED FILLET OF SEA BREAM +£2.95

Herb crushed potatoes, olive mayonnaise, shaved fennel, sauce vierge, and crispy garlic

STUFFED BUTTERNUT SQUASH AND PINE-NUT GRANOLA

Filled with Spinach, red onion, and goats cheese

HARISSA GLAZED SHOULDER OF SCOTTISH HILL LAMB +£1.95

Chick pea and coriander stew and crispy kale

PEARL BARLEY RISOTTO

Sauteed Wild Mushroom, Truffle Oil, Garlic & Parmesan

TO FINISH

LEMON CURD AND TOASTED OATS POSSET

Lemon crisps and honey crisp bread

WARM STICKY TOFFEE PUDDING

Butterscotch sauce and tablet ice cream

WHITE CHOCOLATE AND RASPBERRY PANNA COTTA

Dark chocolate crumb and meringue shards

WARM APPLE AND CINNAMON CRUMBLE

Homemade custard and Apple crisps

DARK CHOCOLATE TEARDROP

Filled with a milk chocolate and praline mousse and 'boozy cherries'!

THE 'INN' CHEESE BOARD +£2.95

Chefs Selection of local Scottish cheeses with quince, celery, grapes and Arran Oaties

FROM THE GRILL

BURGERS

(All burgers served in a pretzel bun with lettuce and tomato and homemade hand-cut chippy chips)

SUCCULENT BEEF BURGER WITH SMOKED CHEDDAR

HIGHLAND VENISON BURGER INFUSED WITH JUNIPER BERRIES

SCOTTISH HILL LAMB BURGER FLAVOURED WITH FRESH MINT

MARINATED CAJUN SPICED CHICKEN BURGER WITH LIME CRÈME FRAICHE

STEAKS

(All steaks served with your choice of pepper or béarnaise sauce, grilled tomato, onion rings and watercress salad, homemade hand-cut chippy chips)

7OZ SIRLOIN +£12.95

7OZ FILLET +£19.95

GAMMON STEAK & PINEAPPLE +£2.95

FROM THE CHIPPY

(Fish available in our homemade crispy beer batter or bread crumbed. All served with homemade hand cut chippy chips)

LARGE HADDOCK +£1.95

WEE HADDOCK

GIANT COD +£4.95

BREADED WHOLE TAIL SCAMPI

BATTERED BLACK PUDDING SUPPER

BATTERED HAGGIS SUPPER

½ ROAST CHICKEN

CHILDREN'S MENU

SOUP £2.95

MELON £2.95

GARLIC BREAD & CHEESE £2.50

CHICKEN GOUJONS £4.95

BATTERED SAUSAGE £4.95

HADDOCK GOUJONS £4.95

MAC & CHEESE £3.95

STICKY TOFFEE £2.95

ICE CREAM £1.50

SIDES

CHIPPY CHIPS £2.95

MUSHY PEAS £1.95

CHEDDAR MASH £2.50

MIXED SALAD £1.95

HOMEMADE COLESLAW £1.95

CHIP SHOP PICKLED ONIONS £1.95

SMOKED MASH £2.50

GLAZED ROOT VEGETABLES £2.50

ALLERGEN FOLDER AVAILABLE ON REQUEST