



EVENING

THE INN *ON*
LOCH LOMOND

TO BEGIN

SOUP OF THE DAY Fresh bread, smoked butter	£4.45
SHETLAND MUSSELS Tomato, chilli , caramelised onions, Loch Lomond Bonnie n Blond	£6.95
HUSH PUPPIES Mull cheddar and spring onion hush puppies, Ayrshire ham hough, fermented pineapple salsa, housemade ketchup	£5.95
CULLEN SKINK Traditional smoked haddock and potato soup with chives, leeks and cream, topped with a black pudding crumb. Paired with a wee dram of Knockandu	£6.95 £3.45
CHICKEN LIVER PARFAIT Wholegrain fennel loaf, smoked butter and plum chutney	£6.50
HEIRLOOM TOMATO SALAD Roasted tomato, heirloom tomatoes, wild garlic pesto, tomato and basil granita, and bloody mary jelly	£6.00
HAGGIS PIE Individual creamed haggis pie topped with a Mull of Kintyre cheddar croquette with the Inn’s turnip jam	£6.50
THE INN’S CHILLED SEAFOOD PLATTER House pickled rollmop herring, smoked mackerel pate, home cured pine scented salmon beetroot and pickled apple slaw and Mhor bakery sourdough	£8.50/*£3.00

TO FOLLOW

THE “INN” CHICKEN & WILD MUSHROOM PIE Black pudding mash, skirlie and seasonal veggies	£12.95
THE “INN” FISH PIE Peterhead landed fish, soft boiled egg and peas under a blanket of creamy mash and seasonal veggies	£11.95
THE “INN” STEAK PIE Slow braised shoulder of Aberdeen Angus Beef, cheddar mash and seasonal veggies	£12.95
HAGGIS Bashed neeps and chappit tatties (meat or veggie) Auchentoshon Whisky sauce	£11.95
VENISON Pan roasted rump of argyll forest venison, red currant and glayva reduction, boulangere and celeriac textures	£17.95/*£4.00
CAULIFLOWER STEAK Tikka griddled cauliflower, spinach and plantain bhaji, shaved mango and coriander salad, toasted almond crème fraiche	£10.50
SWEET POTATO Baked sweet potato, feta, toasted pine nuts, tenderstem broccoli, minted peas, lime crème fraiche	£9.50
NORTH SEA COLEY Baked coley with chorizo, roasted garlic, tomato and red onion, patatas bravas and smoked paprika aioli	£14.50
PORK SHANK Black treacle glazed shank of Ayrshire pork, parsnip and apple rosti, wild boar sausage, tenderstem broccoli	£13.95

FROM THE CHIPPY

<i>Fish available in our home batter or breadcrumb, all served with hand cut chips.</i>	
CRISPY WHITEBAIT	£10.95
LARGE HADDOCK	£13.95
WEE HADDOCK	£11.95
BREADED WHOLE TAIL SCAMPI	£12.95
BATTERED BLACK PUDDING SUPPER	£9.95
BATTERED HAGGIS SUPPER	£9.95
½ ROAST CHICKEN	£10.95
SAUSAGE SUPPER	£9.95

FROM THE GRILL

BURGERS

All burgers served in a pretzel bun with lettuce, tomato and hand cut chips.
Burgers add cheese, bacon or onion rings £1 supplement.

SUCCULENT BEEF BURGER with smoked cheddar	£13.95
HIGHLAND VENISON BURGER Infused with juniper berries	£13.95
MOROCCAN STYLE LAMB BURGER Falafel, rocket, pomegranate dressing, mint yoghurt	£13.95
MARINATED CAJUN SPICED CHICKEN BURGER with lime crème fraiche	£13.95

STEAKS

All served with grilled tomato, onion rings, watercress salad and hand cut chips.

8OZ RIB EYE	£19.95/*£5.00
GAMMON STEAK & PINEAPPLE	£15.95

SAUCES

PINEAPPLE SALSA	£1.95	CHIMICHURRI	£1.95
BLUE CHEESE SAUCE	£1.95	GREEN PEPPERCORN	£1.95

SIDES

BLACK MAC & CHEESE	£2.50
CAULIFLOWER STEAK & CHEESE	£2.50
SPINACH AND PLANTAIN BHAJI	£2.50
HAM HOUGH HUSH PUPPIES	£2.50
PICKLED ONIONS	£2.50
CHIPPY CHIPS	£2.50
MUSHY PEAS	£2.50
ONION RINGS	£2.50
REALLY CHEESY MASH	£2.50
CHEESY GARLIC BREAD	£2.50
PATATAS BRAVAS	£2.50
FALAFEL AND MINT YOGHURT	£2.50

DESSERTS

WARM STICKY TOFFEE PUDDING Butterscotch sauce & tablet ice cream	£5.95
THE “INN” CHEESE BOARD George Mewes cheese, quince, celery, grapes and Arran OatCakes	£8.50/*£3.00
SELECTION OF ICE CREAM	£5.95
TREACLE, LEMON AND TALISKER TART Vanilla ice cream	£5.50
CHOCOLATE BROWNIE Dark chocolate brownie, sour cherry compote, honeycomb dust, salted popcorn, vanilla ice cream and caramel	£5.50
CROISSANT BREAD & BUTTER PUDDING Marmalade croissant pudding, white chocolate ice cream	£5.50

ALLERGEN FOLDER AVAILABLE ON REQUEST

**Supplementary charges applied to Table d’hote for our Dinner, Bed & Breakfast guests. (DBB). *DBB Guests are entitled to two courses from our Starters, Mains or Desserts. Service is not included in your bill. All customer tips are kept by the staff in full. The hotel does not participate in any aspect of cash tips. For special dietary requirements or allergy information, please ask for our Allergen folder. All prices include VAT at current rate.*