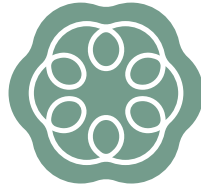


LOCH LEVEN'S
LARDER



SOUPS

Choice of two seasonal soups, with freshly-baked bread 4.50

MAINS

Prime Scottish Beef Burger, Mature Cheddar, Beetroot Chutney served with Romaine Lettuce, Thin Cut Fries and a Toasted Pretzel Bun 10.95

Warm Salad of Roasted Broccoli, Asian Slaw, Chilli and Teriyaki glaze and Coriander mayonnaise 7.50 (v)

Slow Pulled Shoulder of Pork, Smoky Tomato Ketchup, Breaded Onion Rings, Buttermilk Dressing on a Toasted Brioche Bun 9.50

Sicilian Chickpea & Roast Cauliflower Casserole, Quinoa & Preserved Lemon served with Krispy Kale 7.95 (v/vg/gf)

Tempura Batter Coley Fillet, Mushy Marrowfat Peas, Chunky Homemade Tartare Sauce served with French Fries 10.95

Toasted Open Sandwich of Merguez Sausage, Caramelised onion, Thin Cut Fries, Emmental Cheese & a Dijon Mustard Mayonnaise 7.50

Please see our daily specials board for details of our seasonal dishes.

SALAD - Mixed Leaves, Vine Tomatoes, Cucumber, Red Onion & Croutons (gf) with a Classic Vinaigrette served with a choice of:

Grilled Artichoke & Roast Red Pepper 7.50 (v)

Flaked Hot Oak Smoked Salmon 7.50 (v)

Crumbled Goats Cheese & Balsamic Onions Quiche 7.25 (v)

Thin Cut Fries 2.50 (v)

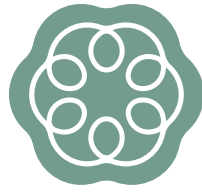
Classic Coleslaw 1.95 (v)

We source ingredients locally where possible from trusted producers and of course, many of the vegetables come from our own Channel Farm, grown in the fields that surround the Larder.

Vegan? GF? Food allergy or intolerance? Let us know before ordering and we can guide you through our menu.

V=Vegetarian, VG=Vegan, GF=Gluten Free. All of our meals are prepared in premises where nuts, mustard, soya, celery, fish, sulphites & gluten are used.

LOCH LEVEN'S
LARDER



BREAKFAST 9:00am – 11:30am

Children's breakfasts available; please ask for our children's menu

BREAKFASTS

Scottish Breakfast—Prime Ayrshire Middle Bacon, Jumbo Pork Link Sausage, Stornoway Black Pudding, Flat Cap Mushroom, Grilled Vine Tomato, Potato Scone and Fried Kilduncan Egg 10.95

Luxury Eggs Benedict—Toasted Muffin, Sugar-baked Ham Loin, Grilled Asparagus, Fried Kilduncan Egg & Classic Bernaise Sauce 7.95

Mini Breakfast—Prime Back Bacon, Pork Link Sausage, Potato Scone & fried Kilduncan Egg 6.50

Smashed Avocado, Toasted Sourdough, Chilli Flakes, Lemon and Extra Virgin Oil 7.50

BUTTIES & ROLLS

Yorkshire Pete's Buttie—inspired by Emma's Dad; a Homemade Granary Roll with Back Bacon, Farmer's Son Black Pudding & a Pan-fried Kilduncan Egg 7.95

Breakfast Roll (brown or white) with:

Pork Link Sausages, Prime Back Bacon, Vegetarian Haggis (VG) or Stornoway Black Pudding 3.60 Scrambled, Poached or Fried Egg (V) 3.25

Add Bacon / Black Pudding / Sausage / Vegetarian Haggis (VG) 1.95 each

White or Whole Meal Toast served with Butter & Jam 1.95

SOMETHING SWEET

Berry Compote, Natural Greek Yogurt & Granola (contains nuts) (V) 5.25

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