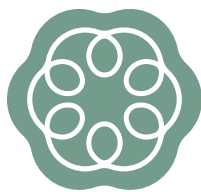


LOCH LEVEN'S
LARDER



BREAKFAST MENU

Served 9:00am – 11:30am

LARDER BAKERY

Each croissant, loaf and brioche is freshly made by hand in our artisan bakery by our chefs

Larder croissant with butter & jam 3.50 v

Larder almond croissant 3.75 v

Larder white or wholemeal toast with butter & jam 2.95 v

BRIOCHE FRENCH TOAST

French toast topped with either of the following choices:

Ramsay streaky bacon & maple syrup 7.50

Fresh seasonal fruits infused with fresh vanilla pod topped with Katy Rodger's natural yoghurt Dairy or coconut yoghurt 6.50 | 7.50 v

BARE-BAXE MIXED BERRY GRANOLA

is produced in Cupar using the finest quality ingredients including gluten free oats, quinoa, amaranth, desiccated coconut, salted caramel syrup, stevia, dried; blueberries, cranberries & goji berries and coconut oil

Served with fresh seasonal fruits, infused with fresh vanilla pod, Katy Rodger's natural yoghurt topped with Scottish Ochil Honey Dairy or coconut yoghurt 6.50 | 7.50 v, gf

EGGS BENEDICT

Toasted muffin, ham loin, Kilduncan egg & classic homemade larder hollandaise sauce 7.95

MINI BREAKFAST

Prime Back Bacon, Pork Link Sausage, Potato Scone & fried Kilduncan Egg 7.95

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

All of our meals are prepared on our premises where nuts, mustard, soya, celery, fish, sulphites & gluten are used.

(v) vegetarian (vg) vegan (gf) gluten free



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FULL SCOTTISH BREAKFAST

Ramsay back bacon, sausages, Farmer's Son black pudding, mushrooms, tomato, potato scone and fried egg 10.95

VEGETARIAN BREAKFAST

McSweens vegetarian haggis, vegetarian sausage, fried Kilduncan egg, mushroom, grilled tomato, potato scone, smashed avocado 10.50 v

AVOCADO TOAST

Smashed avocado on our sourdough toast, chilli flakes, lemon and extra virgin oil 7.85 v, vg

BREAKFAST ROLLS

Pork sausages | Ramsay back bacon | McSween vegetarian haggis v | Farmer's Son black pudding 3.95

Scrambled | fried egg 3.50

Add on 1.00 each

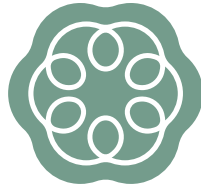
HOT DRINKS

Espresso	2.10 2.30
Americano	2.10 2.60
Cappucino	2.40 3.20
Flat white	3.20
Latte	3.20
Mocha	3.40
Wee Tea Loose Leaf:	
breakfast earl grey peppermint green rooibos	2.85
Hot chocolate Luxury	3.50 3.85
Chai latte	3.00
Babyccino (foamed milk)	1.20
Extra shot of coffee	0.60
Non-dairy oat coconut soya almond	0.40

COLD DRINKS

Cans Coke Diet Coke Irn Bru	1.95
Bundaberg ginger beer	2.95
Sparkling & still water	1.75
San Pellegrino lemon orange	2.10
Fior Fruit apple apple & raspberry	2.45
Apple or orange juice carton	1.20
C&B freshly squeezed juice apple orange	2.10
Good Earth Kombucha ginger & lemon	2.95
Elderflower Presse	2.65

LOCH LEVEN'S LARDER



Katy Rodgers Dairy, Fintry

A farm that's sole focus is quality not quantity. Their cows are all free range. Their yogurt is made in small batches, non-homogenised and deliciously creamy.

Bare-Baxe, Cupar

Made locally Bare-Baxe is nut free, gluten free, dairy free and egg free. This vegan granola is packed with flavour and goodness. Available in the Larder Cafe and Food Hall.

Sgaia, Glasgow

Alternative meat products made from a mix of wheat and either pea or soya protein. Available in the Larder Cafe and Food Hall.

Ochil honey, Forth Valley

Their hives are based around the Forth Valley producing natural raw honey. Available in the Larder Cafe and Food Hall.

Highlands

Kilduncan Eggs, Kingsbarns

Free range eggs produced in the East Neuk of Fife for over 40 years. Supplying the Larder Cafe and Food Hall.

Farmer's Son, Auchtertool

Use only the finest locally sourced ingredients to produce all natural ingredients including black pudding, white pudding & haggis. Available in our Cafe & Food Hall.

McSween, Edinburgh

MacSween is a third generation family business established in 1950. Their vegetarian haggis is enjoyed by vegetarians, vegans and meat-eaters alike. Not only available in our Larder Cafe but also in our Food Hall.

Loch Leven's Larder, Kinross

Our Artisan Bakery team produce small batches daily; croissants, sourdough, baguettes, granary loafs, white loafs, scones and much more.

Brodies, Edinburgh

Brodies have over 150 years experience in the art of coffee roasting. They supply both the Larder Cafe and our Food Hall.

Lowlands

Ramsay Butchers, Carluke

Award winning family bacon curer and butcher they take a pride in their exceptional quality, flavour and meat products.

The Wee Tea Co, Dunfermline

Blending tea in Scotland since 2012 supplying many of the finest teas in loose & in biodegradable tea bags.

We pride ourselves in producing the finest quality food. Wherever possible we source from small local Scottish producers and try to use seasonal food as much as possible. Our Menu changes regularly to reflect this. This map highlights a few of the producers you can currently find on our menu and whose ingredients can also be found in our Food Hall.