

LOCH LEVEN'S
LARDER



LIGHT BITES

Choice of two seasonal soups with freshly baked Larder bread 4.50

Channel Farm carrot hummus, roast carrots, homemade dukkah, extra virgin olive oil, sourdough crispbread 5.25 *v, vg*

Smooth chicken liver parfait, beetroot chutney, Kenmore oatcakes 5.95

MAINS

Scottish smoked haddock, leek & confit onion quiche, celeriac & baby caper remoulade, mixed leaves 7.50

Puy lentil & roast root vegetable broth, flaked smoked ham hough, persillade, mature cheddar scone 7.25

Puy lentil & roast root vegetable broth, smoked tofu, persillade, mature cheddar scone 7.25 *v*

Daube of highland venison, bashed thyme roasted 'neeps', puff pastry 9.95

Grilled teriyaki glazed Shetland salmon, soft flour tortillas, 'Asian' slaw, Katy Rodgers natural yoghurt & coriander dressing 9.50

Roast cauliflower & kale salad, golden raisins, slow roasted tomatoes & toasted almonds, gold modena balsamic dressing 7.50 *v, vg, gf*

Yorkshire Pete's buttie: Ramsays of Ayrshire back bacon, Farmer's Son black pudding, fried Kilduncan egg, toasted larder bread 7.50

BAKED POTATOES | SANDWICHES

choose from the following fillings:

Mature Scottish cheddar & Galloway Lodge onion marmalade 6.95 *v*

Kilduncan egg mayonnaise 6.95 *v*

Chicken mayonnaise made using Fife Jamming Co wholegrain & Scottish Honey mustard 6.95

SIDES

Thin cut fries 2.95 *v*

Homemade Larder Coleslaw 2.10 *v*

SWEET TREATS

Baked in our artisan bakery we have a daily selection of delicious home made treats including shortbread, cakes & traybakes. See the specials board for details.

HOT DRINKS

Espresso	2.10 2.30
Americano	2.10 2.60
Cappuccino	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
Babycino (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

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



LOCH LEVEN'S LARDER



Little Doone, Stirling

A small family business producing the finest blended sweet balsamic dressings. Available in the Larder Cafe and Food Hall.

Fisher & Donaldson, Cupar

Located in Cupar, this family run business have been operating for over 100 years producing the finest custard filled fudge doughnuts. Available in our Cafes & Food Hall.

Highlands

Irn Bru, Cumbernauld

Irn Bru a Scottish carbonated drink often described as "Scotland's other national" drink (after scotch whisky).

Kilduncan Eggs, Kingsbarns

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

G & J Wilson, St Monans

Smokehouse and Fishmongers supply the Larder Fish Counter and Larder Cafe.

Galloway Lodge, Gatehouse of Fleet

A family run business, Galloway Lodge produce high quality preserves, marmalades and chutneys. You can find their products in both our Larder Cafe and Food Hall.

Lowlands

Channel Farm at Loch Leven's Larder, Kinross

Channel & Pittendreich Farms have been in our family for generations, growing seasonal vegetables found in both the Larder Cafe and our Food Hall.

Fior Fruits, Fife

Made in the heart of Fife Fior Fruits gently sparkling fruit juices are made with 80% fruit juice, plus water from the Dee Valley (and no added preservatives, sweeteners or other nasties). You can find this in our Cafes and Food Hall.

Fife Jamming Co, Kirkcaldy

This wholegrain & Scottish honey is made in Kirkcaldy using a mix of black and yellow mustard seeds matured in white wine vinegar overnight with a delicious sweetness of Scottish honey added. Used in the Larder Cafe & available in our Food Hall.

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.