

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:

Robertson's 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

### KATY RODGER'S YOGURT WITH GRANOLA

*The Knockraich farm operation is owned and run by Robert Rodger: his wife Katy and daughter Helena are in charge of the multi-award winning artisan dairy producing beautiful natural yogurt.*

Granola 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

Robertson's 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



w lochlevenslarder.com t 01592 841000

### FULL SCOTTISH BREAKFAST

Robertson's back bacon, sausages, Farmer's Son black pudding, mushrooms, tomato, potato scone and fried Kilduncan 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 | Robertson's back bacon | McSween vegetarian haggis v | Farmer's Son black pudding 3.95  
Scrambled | fried egg 3.50

Add on 1.00 each

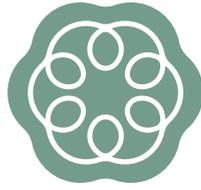
### HOT DRINKS

Espresso	2.25   2.50
Americano	2.25   2.75
Cappucino	2.75   3.25
Flat white	3.25
Latte	3.25
Mocha	3.50
Wee Tea Loose Leaf:	
breakfast   earl grey   peppermint   green   rooibos	2.95
Hot chocolate   Luxury	3.50   3.95
Chai latte	3.00
Babyccino (foamed milk)	1.30
Extra shot of coffee	0.75
Non-dairy oat   coconut   soya   almond	0.50
Syrup	0.60

### COLD DRINKS

Cans   Coke   Diet Coke   Irn Bru	2.25
Bundaberg ginger beer	3.25
Sparkling & still water	1.80
San Pellegrino   lemon   orange	2.25
Fior Fruit   apple   apple & raspberry	2.50
Apple or orange juice carton	1.25
C&B freshly squeezed juice   apple   orange	2.25
Good Earth Kombucha   ginger & lemon	3.25
Elderflower Presse	2.75

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.

**Ochil honey, Forth Valley**

Thier hives are based around the Forth Valley producing natural raw honey. Available in the Larder Cafe

**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.

**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**

**Loch Leven's Larder, Kinross**

Our Artisan Bakery team produce small batches daily; croissants, sourdough, baguettes, granary loafs, white loafs, sconces and

**Robertson's of Ayrshire**

For five generations, the Robertson family has upheld the Ayrshire tradition of producing the very best Scottish pork.

**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.