

LOCH LEVEN'S  
**LARDER**



### LIGHT BITES

Choice of two freshly prepared seasonal soups, crusty bread from our in house bakery 4.50 \*

Loch Leven Larder gin cured Scottish salmon, horseradish cream, caperberries, Wooley's of Arran oatcakes 7.25 \*

Inverloch goats cheese & fine herb terrine, Little Doone balsamic onion, rosemary loaf 6.95 v, \*

Lightly pickled Channel Farm vegetable 'A La Grecque', watercress & red onion salad 5.95 v, vg, gf

### MAINS

'Pete's Buttie' Toasted open sandwich of Farmer's Son black pudding, Robertson's of Ayrshire back bacon, lightly fried Kilduncan egg 7.95

Roast purple sprouting broccoli, D'Agen prunes, toasted almonds, preserved lemon, coconut yoghurt dressing 9.25 v, vg, gf

Pan fried chestnut mushrooms, baby leaf spinach, home smoked garlic & thyme oil, toasted sourdough 7.95 v, vg, \*

Confit Barbary duck leg, celeriac & crunchy apple salad, confit Roscoff onion 9.50 gf

Highland venison sausages, sweet red onion chutney, Campbeltown cheddar, toasted brioche bun, mixed leaves, extra thin cut fries 10.95

### BAKED POTATOES | SANDWICHES \*

choose from the following fillings:

Scottish smoked mackerel, red onion, Katy Rodger's crème fraiche 6.95

Kilduncan egg mayonnaise, sun blushed tomato 6.95 v

Classic hummus, feta cheese, golden raisin, toasted seeds 6.95 v

Campbeltown cheddar, luxury ham loin, Galloway Lodge tomato & apple chutney 6.95

### SIDES

Thin cut fries 2.95 v, vg, gf

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	2.25   2.50
Americano	2.25   2.75
Cappuccino	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
Babycino (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

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 (\*) can be made gluten free, please ask your server.



# 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.

**Loch Duart, Scourie, Sutherland**  
Their salmon farms are based in Scourie, on the Scottish mainland as well as North and South Uist on the Hebrides.

**Venison Sausages**  
From the estates of the Highlands

**Smoked Mackerel**  
Caught in the North Sea, mackerel smoked in Aberdeen smokehouses

**Highlands**

**Fior Fruit,**  
Based in the heart of The Kingdom of Fife, they source the most succulent fresh fruit to make their refreshing pure fruit juices and cans. You can find their products in our Larder Cafe and Food Hall.

**Katy Rodger's Artisan Dairy, Fintry**  
Knockraich Farm, Fintry, is a family run business, capturing the essence of rural life & work. You can find the crème fraiche in our Cafes and Food Hall.

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

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

**Lowlands**

**The Farmer's Son, Auchtertool**  
Their Scottish black pudding is made using their 100yr old family recipe. Based in the beautiful Fife countryside they only use the finest, natural ingredients with nothing artificial.

**Inverloch Goats Cheese**  
The Eaton family started making Inverloch goats milk cheddar 25yrs ago. This hand-crafted creation gained such a reputation that the Inverloch Cheese Company was born!

**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.

**Wooley's of Arran**  
Wooley's have been in the baking business on the isle of Arran since the middle of the nineteenth century. They made oatcakes to keep their staff busy in the winter months and have become very popular!

**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.