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LOCH LEVEN'S  
**LARDER**



### 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 made in-house 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 Rora greek style yoghurt 6.50 v

*(available with dairy free coconut yoghurt 7.50 v, vg)*

### RORA GREEK STYLE YOGHURT WITH GRANOLA

Bare Bakes granola served with fresh seasonal fruits, infused with fresh vanilla pod, Rora greek style yoghurt topped with Scottish Ochil Honey 6.50

*(available with dairy free coconut yoghurt 7.50 v, vg, gf)*

### 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

McSween 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 7.95 v, vg

### 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

### 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 item 1.00 each)*

## BREAKFAST MENU

Served 9:00am – 11:30am

### SCONES

*Each scone is freshly made by hand in our artisan bakery & served with butter & jam*

Plain 2.15 | Fruit 2.40 | Cheese 2.40 | Speciality 2.50

*(available with clotted cream 1.25)*

### COFFEE

Espresso	2.50   2.95
Americano	2.50   2.95
Cappuccino	2.95   3.50
Flat white	3.25
Latte	3.25
Mocha	3.50
Extra shot of coffee	0.75

### TEA & HOT DRINKS

Wee Tea Loose Leaf:	
breakfast   earl grey   peppermint   green   rooibos	2.95
Hot chocolate   Luxury	3.50   3.95
Chai latte	3.50
Babycino (foamed milk)	1.30
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 <i>lightly sparkling</i>   apple   apple & orange	2.50
Apple or orange juice carton	1.25
C&B pure fruit juice   apple   orange	2.25
Good Earth Kombucha   ginger & lemon	3.25
Elderflower Presse   Raspberry Lemonade	2.75

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

# LOCH LEVEN'S LARDER



## Loch Leven's Larder Kitchen & Bakery, Kinross

Our in-house bakers produce artisan croissants, scones & delicious cakes daily. Head into the shop to watch them in action or purchase some to enjoy at home.



## Channel Farm at Loch Leven's Larder, Kinross

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



## Fior Fruit, Kingdom of Fife

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



## The Farmer's Son, Auchtertool

Their Scottish black pudding is made using their own 100yr old family recipe. Based in the beautiful Fife countryside they only use the finest, natural ingredients with nothing artificial.



## Kilduncan Eggs, Kingsbarns

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



## McSween, Edinburgh

McSween is a third generation family business established in 1950. Their vegetarian haggis is enjoyed by vegetarians, vegans and meat-eaters alike.



## Brodies, Edinburgh

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



## The Wee Tea Co, Dunfermline

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



## Rora Artisan Dairy, Peterhead

Have been farming for over 300 years and run a dairy farm with 250 cows and a variety of crops which is fed to the cows to supplement their rich grazing.



## Ochil honey, Forth Valley

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

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.

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](#).