

w lochlevenslarder.com

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LIGHT BITES

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

Robertson's of Ayrshire ham hock terrine, homemade piccalilli
5.50 *gf, df*

Glencarse heather honey whipped goats cheese, toasted seeds, beetroot & balsamic rice cake
6.25 *v, gf*

Lightly spiced baba ganoush, charcoal & rye sourdough crispbread
5.25 *v, vg, df*

CAMEMBERT

Baked camembert with rosemary & garlic, flatbread
10.95 *v*

Add on
chorizo & olives 3.95
roast plums & Scottish honey 2.95 *v*

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 | soya 0.50

Syrup 0.60

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

LOCH LEVEN'S LARDER

MAINS

Warm Belhaven smoked salmon, Channel Farm kohlrabi & confit orange salad, Little Doone balsamic onions
9.25 *gf, df*

Highland venison daube, glazed Channel Farm root vegetables, garlic & herb crumb, toasted sourdough
11.95 *gf, df*

Roast Channel Farm cauliflower, romesco sauce, fennel, curry oil
8.95 *v, vg, gf, df*

DIRTY FRIES

Thin cut fries, shredded chicken, Brigstons & Co sausage, smoky tomato ketchup, ranch dressing
10.25

Thin cut fries, crispy sweet potato falafel, roast red peppers, chilli jam, lemon coconut yoghurt, fresh chilli & coriander
9.95 *v, vg, gf, df*

SIDES

Thin cut fries 3.25 *v, vg, df*

Potato & truffle salad 2.75 *v, gf, df*

Classic coleslaw 2.25 *v, gf, df*

Dressed leaves 1.95 *v, vg, gf, df*

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



SANDWICHES

(served on white or wholemeal bloomer)

Kilduncan egg mayonnaise & rocket
6.95 *v*

Scottish honey mustard baked ham, Campbeltown mature cheddar, onion chutney
6.95

OPEN SANDWICHES

(served on our own granary loaf)

'Cheesie Beano' toasted open sandwich of BBQ mixed beans, smoked Lammermuir cheddar, Channel Farm kale pesto
8.95

'Pete's Buttie' toasted open sandwich of prime Ayrshire back bacon, Farmer's Son black pudding fried Kilduncan egg
8.50
All can be gf

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 *lightly sparkling* | 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

LOCH LEVEN'S LARDER



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 Kitchen & Bakery, Kinross

Our in-house bakers produce artisan bread, scones, croissants & 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.

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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.

4

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.

5

Kilduncan Eggs, Kingsbarns

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

6

Belhaven Smokehouse, Dunbar

Their Lammermuir smoked cheddar cheese & smoked scottish Salmon have a distinctly rich and unique flavour and texture.

7

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.

8

Little Doone, Stirling

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

9

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 & yoghurt in our Cafes and Food Hall.

10

Irn Bru, Cumbernauld

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

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](#).