

w lochlevenslarder.com

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LIGHT BITES

Choice of two freshly prepared seasonal soups, crusty bread from our in house bakery
4.95

Pressed Robertson's of Ayrshire smoked ham hock terrine, homemade piccalilli
6.25

Glencarse heather honey whipped goats cheese, toasted seeds, beetroot & balsamic lentil & pea veggie cake
6.50 v, gf

Lightly spiced Channel Farm carrot puree, coconut yoghurt, pomegranate seeds, Kenmore oatcakes
5.95 v, vg, df

North Atlantic prawns, bloody Mary mayonnaise, dressed leaves, rye & charcoal sourdough crackers
7.25

BAKED CAMEMBERT

Garlic & rosemary studded baked Camembert, toasted sourdough bread, dressed leaves, homemade piccalilli
10.95

TEA & HOT DRINKS

Wee Tea Loose Leaf: Breakfast	2.95
Wee Tea: earl grey peppermint green rooibos	3.20
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

Miso glazed roast aubergine, vine tomato & preserved lemon salsa, avocado puree, pickled red onion, herb salad
10.25 gf, df, v, vg

Forest mushroom puff pastry galette, black garlic & chive butter sauce, dressed rocket, Kilduncan fried egg
10.95 v

Haunch of Highland venison stovies, D'agen prunes, red wine gravy, mature Campbeltown cheddar scone
8.95

Smoked East coast fillet of haddock, Channel Farm celeriac & apple salad, crispy leeks
11.25 gf, df

DAILY SPECIAL

Please ask your server for today's special

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, vine tomato, rocket
6.95 v, *

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

OPEN SANDWICHES

(served on our own granary loaf)

'Reuben' classic toasted sandwich of pastrami, sauerkraut, Swiss cheese & Thousand Island dressing
8.95 *

'Roast Veggies' toasted sandwich of roast Mediterranean vegetables, crumbled vegan greek style cheese, Channel Farm kale pesto
8.95 v, vg, df, *

BAGEL

(Proud to be using Bross Bagels of Edinburgh)

'Pete's Buttie' Robertson's of Ayrshire prime back bacon, Farmer's son black pudding, lightly fried Kilduncan egg on a toasted Bross Bagel
9.25 *

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	2.50
Good Earth Kombucha ginger & lemon	3.25
Elderflower Presse Raspberry Lemonade	2.75

LOCH LEVEN'S LARDER



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.



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.



Kenmore Oatcakes

On the shores of Loch Tay, a mile from Kenmore, they have been making oatcakes since 1994 with each and everyone being cut by hand.



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.



Little Doone, Stirling

A small family business producing the finest blended sweet balsamic dressings. Available in the 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 & yoghurt in our Cafes and Food Hall.



Irn Bru, Cumbernauld

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

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 (df) dairy free (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](#).