

w lochlevenslarder.com

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LOCH LEVEN'S
LARDER



LIGHT BITES

Choice of two freshly prepared seasonal soups, served with bread from our own in house bakery
5.50

Traditional potted haugh, made with 28 day matured Scottish beef, toasted LLL seeded sourdough, Fife jamming co. honey mustard butter
6.95

Belhaven smoked salmon, pickled golden beetroot, horseradish cream, watercress & red onion salad, cured Kilduncan egg yolk.
8.25 *gf*

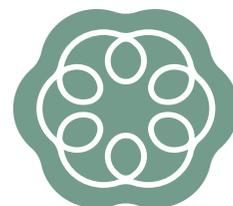
Salad of baby spinach, chicory, pear & candied walnut, 'Little Doone' gold of Modena balsamic dressing
6.95 *v, vg, gf, df*

Highland black crowdie cheese, onion jam, spring onion, tattie scone
7.25 *vg*

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.



MAINS

Highland venison sausage, roast sweet potato, balsamic onion, maple & chilli dressing
10.50

12 hour slow roast pork belly, salad of Channel Farm kale, parmesan & lemon, roast garlic cream sauce
12.95 *gf*

White bean & chard casserole, grilled tenderstem broccoli, fine herb salad, smoked paprika oil
9.95 *v, vg, gf, df*

DAILY SPECIAL

Please ask your server for today's special

COLD DRINKS

Cans Coke Diet Coke Irn Bru	2.25
Bundaberg ginger beer	3.25
Still Sparking water	1.80 2.00
San pellegrino lemon orange	2.40
Fior Fruit:	
One of your 5 a day, no added sugars, no nasties & made in Fife!	
lightly sparkling apple apple & orange	2.50
Apple or orange juice carton	1.25
C&B pure fruit juice apple orange	2.50
Elderflower Presse Raspberry Lemonade	2.75

BROSS BAGELS OF EDINBURGH

'Pete's Buttie' Prime back bacon, Farmer's Son black pudding, lightly fried Kilduncan egg
9.25 *

'Fish sandwich' breaded North East Atlantic fillet of Coley, shredded cos lettuce, vine tomato, tartare sauce
9.95

BAPS

(served on white or wholemeal)

Smoked Applewood cheddar, homemade piccalilli, rocket
7.25 *vg*

Coronation Chicken, red onion & fresh coriander
7.25

SIDES

Thin cut fries	3.25 <i>v, vg, df *</i>
Classic coleslaw	2.25 <i>v, gf, df</i>
Dressed leaves	1.95 <i>v, vg, gf, df</i>
Potato & chive salad	2.25 <i>vg, gf, df</i>
Tenderstem broccoli, tarragon & garlic oil	3.50 <i>v, vg, gf, df</i>

COFFEE

Espresso	2.50 2.95
Americano	2.50 2.95
Cappuccino	2.95 3.50
Macchiato	3.15
Flat white	3.25
Latte	3.25
Mocha	3.50
Extra shot of coffee	0.75

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.



Fife Jamming Co.

As their name suggests, based in Fife, Fife Jamming Co. work with the very best growers to source excellent quality ingredients to create delicious condiments.



Belhaven Smokehouse

An artisan business, driven by collective love of Scottish seafood. Located in the beautiful coastal town of Dunbar which has had a vibrant fishing community for hundreds of years.



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](#).