



LOCH LEVEN

HOTEL

STARTERS

FRESH SOUP OF THE DAY

Served with a Warm Bread Roll and Butter

(Available also as V/VG/LF/GF)

ROSSETTE OF SMOKED SALMON (GF)

With Lilliput Capers, Fennel, Dill,
Cucumber, Horseradish Crème Fraiche
Served with Artisan Bread

MEDITERRANEAN SALAD (V/VG)

With Feta Cheese, Cherry Tomatoes,
Cucumber, Red Onions, Peppers, Olives and
Croutons

HOMEMADE HAGGIS OR VEGETARIAN

HAGGIS BON BONS (V/LF)

With Wasabi Cream Sauce and Baby Leaf
Salad

ON THE SIDE

BREAD & BUTTER TO SHARE FOR TWO (V)

(Available also as VG)

BREAD & OLIVES TO SHARE FOR TWO (V)

(Available also as VG)

SIDE OF CHIPS, MASH, FRESH VEG (GF/V/LF)

SIDE SALAD (GF/LF/V/VG)

MAIN DISHES

FRESH SCOTTISH HADDOCK FILLET IN RIVER LEVEN BEER BATTER

Served with Hand Cut Chips, Garden Peas, Fresh
Tartare Sauce and Lemon Wedges

(Available also as GF/LF)

LOCH LEVEN BEEF BURGER

Chefs Handmade Burger topped with Cheese in a
Toasted Brioche Bun, Lettuce, Tomato and Pickled
Gherkins and served with French Fries

(Available also as GF/LF)

SCOTTISH HIGHLAND SIRLOIN STEAK (PAN FRIED TO YOUR LIKING) (GF/LF)

With Grilled Mushrooms & Tomato, Onion Rings and
Hand Cut Chips Accompanied with a Whisky or
Peppercorn Sauce

ROAST BREAST OF CHICKEN SUPREME (GF/LF)

On a bed of Mashed Potato, with Seasonal
Vegetables, and a Whisky Cream Sauce

SPINACH AND RICOTTA RAVIOLI (V)

Served with Provolone Cheese, Baby Parsnips,
Squash and Sundried Tomato Pesto

BEETROOT, RED PEPPER, AND QUINOA BURGER (V/VG/LF)

With Garlic, Lemon, Mint, Paprika, Toasted Brioche
Bun, Lettuce, Tomato and served with Sweet Potato
Fries

DESSERTS

CHEFS SPECIAL STICKY TOFFEE PUDDING (V)

Served with Toffee Sauce and a scoop of Honeycomb
Ice Cream

LUXURY CHOCOLATE BROWNIE (V)

Served with Salted Caramel Ice Cream, Fresh Berries

ARTISAN SCOTTISH CHEESE PLATE (V)

With Fig Chutney, Celery, Cheese Crackers and
Oatcakes

CHEESECAKE OF THE WEEK (V)

Chefs Own Cheesecake with Raspberry Coulis and
Fruit Garnish