

LOCH FYNE

RESTAURANT + BAR

EXCLUSIVE SPRING PREVIEW NIGHT

2 COURSES / £22.95 3 COURSES / £25.95

STARTERS

WARM CURED MACKEREL

chorizo & potato salad, burnt apple purée

LOCH FYNE FISH SOUP*

brandade, shaved Gruyère cheese, chargrilled rye sourdough bread

DUCK FILO PARCEL

spiced couscous, pomegranate, molasses

SUPERFOOD SALAD (Vg)

Tenderstem® broccoli, asparagus, pink grapefruit, avocado, pomegranate, soya beans, mixed seeds, rice

MAINS

LOCH FYNE® BRADAN ROST TORTELLONI

samphire, lemon oil

PAN-FRIED MEAGRE FILLET

okra, Bombay potatoes, raita, pomegranate

ROASTED CHICKEN THIGHS*

lemon, garlic, rosemary, white wine, olives

ROASTED SPICY CAULIFLOWER & BUTTERNUT SQUASH THAI GREEN CURRY (Vg)

wilted spinach, toasted coconut, basmati rice

DESSERTS

CHOCOLATE TRUFFLE CAKE (V)

orange confit, mascarpone

COCONUT RICE PUDDING (Vg)

kiwi & ginger jam

VANILLA PANNA COTTA

rhubarb compôte, ginger crumble

SCOTTISH CHEESE PLATE £1 supplement

selection of cheeses, red onion chutney, traditional Scottish oatcakes

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.
Dishes may vary from those shown due to seasonal availability of ingredients.

(v) suitable for vegetarians. (Vg) suitable for vegans. (*) contains alcohol. Fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens, due to the risk of cross contamination. Consuming raw or lightly cooked shellfish may increase your risk of food-borne illness. Our menu descriptions do not list all ingredients. Please ask your server before ordering if you are concerned about the presence of allergens in your food, alternatively full allergen information can be found at www.lochfynefoodandgrill.co.uk. Set menus are subject to availability and may be withdrawn on special event days and during December. Set menus are only available with specified offers and discounts. All service charges, cash and credit/debit card tips are paid in full to our team members.