

The Lodge on Loch Gail

Valentines Menu 2018



THE LODGE
on Loch Gail

START

Artichoke

Quinoa, veloute, crisp

36hr pork

Dijon custard, smoked ham croquette, apple

Scallop

Cauliflower, ratte potato, nettle, crab

MAINS

Bream / lemon sole

Crispy kale, clam, herb, sauce nantua

Striploin

Parsnip silk, cheek pithiver, toasted hazelnut

Pasta

Parmesan, mixed herb, truffle

DESSERT

Chocolate

Caramel ice, cocoa nib crisp

Mango

Coconut, sesame, nectarine salsa

Artisan cheeses (£8 supplement)

Soda bread, chutney, quince, frozen grapes