



THE LODGE
on Loch Goil

Restaurant with Rooms

LUNCH MENU
SPRING 2018

TO START

ARTICHOKE

Velouté, crisp, salt baked (v)

LOCH FYNE SALMON

Hot, cold, fermented veg, garden herbs, lemon

TO FOLLOW

BEEF CHEEK

Smoked mash, orange glazed carrot, pan juices

SEA BREAM

Rotte potato, rainbow kale, salsa verde

TO FINISH

LEMON TART

Toffee sauce, caramel ice

MILLE FEUILLE

Rhubarb, custard, hazelnut

Coffee and petits fours

SUPPLEMENT COURSE

Selection of artisan cheeses, chutney, oat biscuits