

THE ROYAL AN LOCHAN

- STARTER MENU -

Olives and Dips with Fresh Bread 4.95

Soup of the Day with Freshly Baked Bread 5.95 (GF)

Oriental Duck Hoi-sin Style 6.95

*Duck in a rich Hoi-sin dressing with spring onions,
mixed leafs & crispy crostini (GF)*

Deep Fried Haggis Rissole 5.95

Served with clapshot roast neaps & whisky sauce (V opt)

Grilled Flat Mushrooms 5.50

Served with Welsh rarebit, balsamic & rocket (V) (GF)

Scottish Smoked Salmon 7.95

*Served with olive tapenade, red onion & tomato salsa, on toasted
granary bread with crispy capers (GF)*

Goats Cheese and Beetroot Cappachio 6.50

served with toasted almonds, salad and relish (V) (GF)

Raw Cauliflower, Date & Walnut Salad 7.95

drizzled with homemade dressing (VE) (GF)

Pan Fried Loch Fyne Scallops 9.95

Served with black pudding, parsnip puree & fresh apple (GF)

Local Langoustines 9.95

*Simply poached in lemon & white wine, with a dressed salad, crusty
bread and mayo dip (GF)*

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- MAINS MENU -

Haddock in Beer Batter or Panko Breadcrumbs 12.95

Served with hand cut Red Rooster chips, garden peas & salad garnish

Grilled Gammon Steak 13.95

Served with roast plum tomatoes, poached eggs, grain mustard dressing & hand cut chips (GF)

Roast Seasonal Vegetables 13.50

Served with grilled goats cheese, poached egg & Arran mustard sauce (V) (GF)

6oz Royal Burger 14

Served in a bun with bacon and cheese and our hand cut chips and garnished with salad

Open Ravioli 14.50

With ratatouille vegetables, Parmesan & a pesto drizzle (V)

Pan Fried Loch Fyne Scallops 19.95

Served with black pudding, parsnip puree & fresh apple (GF)

Local Langoustines 19.95

Served hot or cold, simply poached in lemon & white wine, with a dressed salad, crusty bread and mayo dip (GF)

Sirloin Steak 22

With dauphinoise potato, flat field mushroom, confit tomato & peppercorn sauce (GF)