

FRAOCH

restaurant

Dinner Menu

The name 'Freuchie' is derived from the Scottish Gaelic word "Fraoch" which means Heather

STARTERS

OLIVES

£2.50

SOUP OF THE DAY

Freshly prepared and served with Crusty bread and butter

£3.95

FRAOCH CULLEN SKINK

Creamy East Neuk of Fife smoked haddock and potato soup

£6.95

MELON & ORANGE COCKTAIL (V)

Pearls of Galia melon and orange segments in a mint syrup, topped with blood orange sorbet

£4.50

CHICKEN LIVER PÂTÉ

Served with onion marmalade, Kenmore oatcakes and dressed rocket salad

£6.45

CRUSTY BREAD

Served with balsamic vinegar and olive oil

£2.50

HAGGIS, NEEP & TATTIES

Served with a creamy whisky sauce

£4.95

MEDITERRANEAN FRITTER (V)

Served with dressed rocket salad and tzatziki sauce

£6.75

GNOCCHI (V)

Small pasta dumplings made from potato bound in rich tomato and basil sauce finished with mozzarella

£5.25

INVERLOCHY SMOKED SCOTTISH SALMON

Roses of Salmon with dressed rocket salad and capers

£6.95

MAINS

STEAK AND STOUT PIE

Served with seasonal vegetables, hand cut chunky chips or rosemary sautéed potatoes

£11.95

VENISON STROGANOFF

Traditional stroganoff with a Scottish twist, accompanied with Basmati rice and crisp salad

£13.95

PEPPER CHICKEN

Pan roasted, corn fed chicken supreme served with rosemary sautéed potatoes, seasonal vegetables and a creamy pepper sauce

£13.95

ARBROATH SMOKIE FISHCAKES

With an Applewood smoked cheddar core, served with basil dressed salad and hand cut chunky chips

£13.95

HOT SMOKED SALMON SALAD

Torn leaves of lettuce, cherry vine tomatoes, pine kernels and flaked smoked Scottish Salmon, finished with lime crème fraiche dressing

£10.95

THE FRAOCH BURGER

6oz beef burger served in a toasted bun with streaky bacon, cheddar cheese and hand cut chunky chips

£10.95

RACK OF LAMB

Scottish lamb with a soft herb crust resting on a champ mash, accompanied by seasonal vegetables and a red wine jus

£16.95

IBERICO PORK CHEEKS

Acorn fed, free range Spanish black pigs cheeks slowly braised in red wine served with seasonal vegetables and dauphinoise potato

£13.95

DUCK BALLOTINE

Boned duck leg stuffed with Lyon sausage meat resting on a sweet potato puree served with seasonal vegetables and raspberry jus

£12.95

MONKFISH AND CHORIZO RISOTTO

Monkfish wrapped in Parma ham on a creamy chorizo and pea risotto

£14.95

MOROCCAN MUSHROOMS WITH COUSCOUS (V)

Mushrooms and chickpeas lightly spiced with cumin and cinnamon accompanied by apricot couscous

£12.95

Steak....

32 DAY DRY AGED SCOTTISH BEEF

8 OZ SCOTTISH RIBEYE

£22.95

8 OZ SCOTTISH FILLET

£24.95

Our steaks are served with hand cut chunky chips, seasonal vegetables, cherry vine tomatoes, flat cap mushroom and beer battered onion rings

Sides...

Rosemary sautéed potatoes	£2.95
Seasonal Vegetables	£2.95
House Salad	£2.95
Hand cut chunky chips	£3.25
Sweet Potato skinny fries	£3.25
Garlic bread and cheese	£2.95
Pepper sauce	£2.95
Whisky sauce	£2.95

Any dietary intolerances please discuss with your server

SWEETS

(All sweets are homemade and freshly prepared on the premise)

STICKY TOFFEE PUDDING

Light sponge, napped with toffee sauce and served with cream or ice cream

RASPBERRY CRÈME BRULEE

Classic French dessert served with traditional shortbread

TIA MARIA AND CHOCOLATE TART

Sweet short crust pastry filled with smooth dark chocolate and Tia Maria, served with pistachio ice cream and pecan praline

CHEF'S FRESHLY MADE CHEESECAKE

With whipped double cream

(see your server for today's choice)

SELECTION OF ICE CREAM AND SORBETS

All sweets £5.95

SELECTION OF CHEESES

Served with savoury biscuits or oatcakes to include Isle of Mull Cheddar, Caboc, Blue Murder and Brie

£6.45

Why not try a Port or Malt Whisky to accompany your Cheeses



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ALCOHOLIC HOT DRINKS

HOT TODDY.....£4.60

Famous Grouse and hot water with honey, lemon and cloves.

SCOTTISH/ IRISH COFFEE.....£5.35

Not a Whisky fan? Add your own choice of liqueur instead to straight black coffee topped with double cream

BAILEYS LATTE.....£5.35

A classic latte with a shot of Baileys Irish Cream, topped with double cream

LIQUEUR HOT CHOCOLATE.....£5.20/£5.50

Add your favourite liqueur to your hot chocolate. Try Cointreau or Crème de Menth for a Chocolate Orange or a Mint Chocolate Winter Warner, topped with whipped cream

HOT DRINKS

Americano.....£2.30

Cappuccino.....£2.40

Café Latte.....£2.40

Espresso.....£2.10

Double Espresso.....£2.30

Macchiato.....£2.30

Hot Chocolate.....£2.40

Deluxe Hot Chocolate.....£2.80

Café Mocha.....£2.50

Tea.....£2.10

Herbal Tea.....£2.30

(Add a flavoured syrup for just 50p extra)

At the Lomond Hills Hotel and Fraoch Restaurant our Head Chef, Stuart Scappaticcio, and his skilled team of chefs take great pride in delivering fresh, locally sourced Scottish Produce to your table. Supporting neighbouring businesses is important to us and our close relationship with our local suppliers guarantees freshness and quality throughout our menu.

We hope you have an enjoyable experience in the Fraoch Restaurant.

