

THE WINNOCK HOTEL

DRYMEN - LOCH LOMOND

A La Carte Menu

Starters

Cullen Skink	£6.95
Traditional Scottish soup made with smoked haddock, potato, leeks and cream	
West Coast Langoustines	£9.95
Roasted and finished with a lemon and herb butter	
Shetland Smoked Salmon	£7.95
With a green salad, horseradish dressing, & brown bread	
Hand Dived Scallops	£8.75
Pan seared scallops with Stornoway black pudding and served with an apple puree	
Highland Game Terrine	£6.95
With a dressed salad and beetroot relish	
Smoked Applewood Soufflé	£6.95
Served with warm crusty bread and plum chutney	

Mains

Braised Beef Cheek	£18.95
Cooked until tender with a rich red wine & shallot sauce, with market vegetables & dauphinoise potato	
Roasted Monkfish Tail	£21.95
Served on a carrot and potato rosti with king prawns, broccoli florets and lemon butter.	
Breast of Letham chicken	£13.95
Filled with Orkney cheese, wrapped in smoked bacon. Pan roasted, with mixed vegetables and a thyme jus.	
Ross-shire Venison Loin	£19.95
Pan seared and served with roasted roots, mash potato, braised red cabbage and a blackcurrant jus.	
Pan Fried Medallions of Ayrshire Pork Fillet	£16.95
On herb crushed potatoes with kale and an Arran mustard and brandy cream sauce.	
Pan Seared Seabass Fillets	£16.95
Served with crushed potatoes, tender stem broccoli, roasted cherry tomato and a balsamic glaze.	
Chargrilled 10oz Sirloin Steak	£26.75
With flat cap mushroom, asparagus spears, roasted garlic and vine cherry tomatoes	
Wild Mushroom Risotto	£13.95
With asparagus spears and tender stem broccoli, finished with fresh parmesan shavings.	

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Sweets

Braeburn Apple Tarte Tatin	£8.95
Served with luxury Scottish dairy ice cream	
Chocolate, Orange and Speyside Whisky Mousse	£7.25
Quenelle of fresh cream and Rossini biscuit	
Warm Homemade Syrup Sponge	£6.95
Served with caramelised peach and vanilla ice cream.	
Lowland Crème Brûlée	£7.95
Flavoured with Glayva, fresh blueberries and ginger biscuit.	
Selection of Scottish Cheeses	£7.95
Kintyre blue, Howgate brie, Mull cheddar, smoked Applewood cheddar Served with biscuits, oatcakes, celery and chutney.	
Individual Cranachan Cheesecake	£7.95
A twist on a Scottish traditional dessert. Fresh raspberries and Drambuie with shortbread rounds.	

Our kitchen team endeavour to offer an exciting and extensive menu prepared from Scotland's natural larder. Our products are locally sourced where possible to bring you a real taste of Scotland.

If you have any allergens or other dietary requirements please let a member of staff know before ordering.