

# LUNCH

12PM-3PM

*Loch Melfort Hotel*  
COUNTRY HOUSE BY THE SEA

**SIT ANYWHERE**  
**WE WILL BE RIGHT WITH YOU**

<b>TOASTED SEEDS AND GRAIN SALAD(GF) (VE) (DF)</b>	<b>£10.50</b>
crisp baby gem lettuce, chicory, pumpkin seeds, sunflower seeds, golden linseed, buckwheat, sourdough crisps, orange and coriander dressing	
<b>THAI BUTTERNUT SQUASH RISOTTO(GF) (V)</b>	<b>£17.50</b>
roast butternut, crispy kale and curried pumpkin seed	
<b>CRISP BATTERED, FRESHLY LANDED HADDOCK FILLET (DF)</b>	<b>£17.50</b>
hand-cut chips, garden peas, tartare sauce, lemon	
<b>BEETROOT AND GOATS CHEESE(GF) (VE)</b>	<b>£10.50</b>
beetroot, thyme ,whipped goats cheese, candied and roasted walnut served with a side salad	
<b>BRUSCHETTA (GF AND DF ADAPTABLE)</b>	<b>£9.50</b>
toasted bruschetta, romesco sauce, roast broccoli, chilli flakes	
<b>ADD A PORTION OF HAND CUT CHIPS TO YOUR ORDER</b>	<b>£3.50</b>
<b>BURGERS</b>	
<b>HOME-MADE LOCAL BEEF</b>	<b>£14.50</b>
<b>HOME-MADE LOCAL VENISON</b>	<b>£14.50</b>
Both in a brioche bun topped with lettuce, tomato and onions, with hand cut chips on the side	
<b>MUSHROOM AND MOZZARELLA</b>	<b>£11.50</b>
breaded flat cap mushrooms stuffed with duxell, topped with mozzarella, tomato and lettuce on a toasted bun, with hand-cut chips	
<b>BURGER TOPPINGS</b>	
<b>CHEDDAR CHEESE</b>	<b>£2.00</b>
<b>RED ONION MARMALADE</b>	<b>£2.00</b>
<b>BACON</b>	<b>£2.00</b>
<b>HAGGIS</b>	<b>£2.50</b>
<b>STORNOWAY BLACK PUDDING</b>	<b>£2.50</b>

A 10% discretionary service charge is added to all food and drink bills, this is shared evenly among all staff. This can be removed/added to upon request. Thank you.