

STARTERS

Bread, Oils and Marinated Olives

£4.45 G/L, V, Vg**

Homemade Soup of the Day with Ciabatta Croutons

£ 4.90 G/L*, V,Vg**

Homemade Chicken Liver Parfait

Red Onion Chutney, Oatcakes and Salad Leaves

*£4.25 G**

Haggis Neeps and Tatties Tower

Served with Whisky Sauce

*£4.25 L**

Smoked Haddock and Spring Onion Fishcakes

Served with Salad Leaves and Homemade Tartare Sauce

*£4.75 G/L**

Scottish Pan Seared Scallops with Stornoway Black Pudding

Drizzled with Pea Puree

£6.95 G/L

Mini Chickpea Patties with Chilli Sauce

£4.25 V/Vg/G/L

MAIN COURSES

Breadlbane 10 oz Sirloin Steak = £21.95 G/L

Handcut Chips, Crispy Kale, Roasted Tomato

Add Garlic King Prawns - £3.95 G/L*

Peppercorn Sauce = £2.50 G/L*

Add Melted Strathdon Blue = £2.00 G

Add Garlic Butter = £1.50 G/L*

Pan Seared Chicken Breast

Haggis Croquettes, Highland Whisky Sauce, and Seasonal Vegetables

£15.45 G*, L*

Dunira Venison Steak

Served with Wild Mushrooms Redcurrant Sauce, Sweet Potato Mash and Seasonal Vegetables

£17.95 G/L*

Lochay Lamb Shank

Slow Braised Pulled Lamb Shank with Redcurrant and Mint Jus,

Cheddar Mash and Seasonal Vegetables

£18.95

MAIN COURSES

Lochay Fish Pie

Scottish Salmon , King Prawns, Scottish Scallops, Smoked Haddock, Mussels and Spinach smothered in a Saffron Sauce and Topped with Creamed Potato.

Served with Vegetables or Salad

£18.45 G

Butternut and Sweet Potato & Sage Risotto

£13.95 G/L* V/Vg*

Scotch Salmon Fillet and Prawn Linguine

Tomato, Garlic and Coriander Sauce

£14.95 G/L*

Please also see our Daily Special Menu for Additional Choices.

Side Orders

Garlic Bread £2.50 G*/L* With Cheese £3.25 G*

Onion Rings £2.25 L

Handcut Chips £2.95 G/L

Vegetables and Potatoes £2.75 G/L*

Side Salad £2.50 G/L

Bread, Oils and Marinated Olives £4.45 G*/L, V, Vg*

All our dishes are freshly prepared and cooked to order and our Head Chef has balanced flavours and textures carefully. However, if there is any element of a dish that you do not like or are allergic to please let a member of our team know and where possible we will omit this.

DESSERTS

Homemade Sticky Toffee Pudding

Butterscotch Sauce, Praline Ice Cream

£5.45

Stuffed Spiced Poached Pear

Vanilla Ice Cream

*£3.95 G/L, V, Vg**

Chocolate Orange Fondant

Clotted Cream Ice Cream

£4.45 V

Blackberry and Apple Crumble

Served with Homemade Custard

£3.95 V

Chef's Assiette of Ice Cream or Sorbet in a Tuille Basket

£5.50 G/L* V, Vg**

Selection of Scottish Cheeses

Choose from Orkney Cheddar, Morangie Brie, Strathdon Blue, Kintyre Applewood Smoked
or Inverloch Goats Cheese

Served with Celery, Quince Jelly, Homemade Apple Chutney, Grapes and Scottish Oatcakes

3 Cheese Plate £5.95 G* **5 Cheese Plate £6.95 G***

Our Commitment to Fresh Scottish local produce and Dietary requirements

As a Scottish Traditional Inn located in the wonderful Breadalbane area, we believe that it is essential that we not only support our local Scottish suppliers, but also that our customers get the benefit of experiencing the very best that Scotland has to offer.

All our Beef, Lamb and Pork come from only Scottish Quality Assured Farms. Our Black Pudding is from Stornoway and our Haggis is from a local butcher. All our sausages come from our butcher in Comrie and are made especially for the Bridge of Lochay.

Our Seafood all comes from a reputable Scottish supplier and we only purchase fish that has been sustainably caught off Scottish waters.

All our Fruit, Vegetables and Potatoes come from Scottish suppliers and so do vary subject to the seasons.

All our milk and cream come from a local Perthshire farm.

We only source Scottish cheeses, although we know that there are a great many wonderful cheeses to be found across Europe we choose to support our Scottish Cheese-makers in our Restaurant.

Our menus highlight with G (Gluten Free), G (can be made Gluten Free) and L (Lactose Free) or L* (can be made Lactose Free), V = Vegetarian and Vg or Vg* Vegan or can be adapted – please ask if you would like more information as our team will try to ensure that your meal is prepared as you require wherever possible.*

Naturally there are items we use in the kitchen from time to time which are not Scottish, they are chosen to enhance dishes and we make no apology for this.

We live in a wonderful country with great traditions for produce, cooking and hospitality and we hope that your dining experience reflects this.

Thank you

Amanda Clark and Bob Stevenson

Partners