BISQUE
AT LOCHGREEN

Plant Based Menu

STARTERS

King Oyster Mushroom £17.50
sweetcorn, smoked chilli and lime butter, sea aster

Feta £12.50
smoked almond romesco, pickled beetroot, charred endive, toasted almond, sourdough

Celeriac and Truffle Velouté £11
toasted hazelnut, pickled celeriac

Heritage Beetroot Salad £12.50
marinate figs, mixed seed granola

MAINS

Potato Gnochi £23
roasted and pickled squash, chestnut, pumpkin seed pesto

Charred Hispi Cabbage £23
cauliflower and miso purée, chilli, sesame and crispy shallot

Rigatoni Pasta £23
sautéed mushrooms, wilted spinach, toasted pine kernels, rich creamy sauce

DESSERTS

Passion Fruit £10
roasted mango, coconut and lime ice cream, toasted coconut tuile

Marinated Fig £10
coconut ice cream, lemon and almond crumble

Affogato £8
add a shot of amaretto £4.80

Chocolate Brownie £10
hazelnut, vanilla ice cream

Sticky Toffee Pudding £10
toffee sauce, vanilla ice cream

Separate Gluten Free and Dairy Free Menus available. Please inform us of any allergies or intolerances before placing your order. Not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens.
Kindly note that due to seasonality, menu items may vary slightly.