



LOCH HOUSE

GLUTEN FREE MENU



www.cawleyhotels.com

STARTERS

TRADITIONAL CULLEN SKINK – 6.95

Scottish, creamy, smoked haddock soup, leek & potato

GRATIN OF MUSHROOMS – 5.95

Served on toasted gluten free bread, glazed with cheese & bacon

CHICKEN LIVER PARFAIT – 6.95

Served with red onion marmalade, toasted gluten free bread

CLASSIC PRAWN COCKTAIL – 7.95

Crisp iceberg, lime, jumbo tempura prawn

PRAWN AND SMOKED SALMON CORNETS – 8.95

Prawn Marie rose, smoked salmon, lemon and garden salad

BANG BANG PRAWNS – 7.95

Curried slaw, with roasted peanuts, Sriracha mayonnaise

SOUP OF THE DAY – 4.95

Served with a crusty bread roll

KING PRAWN PIL PIL – 7.95

Hot chilli and garlic sauce, toasted gluten free ciabatta

🍷 HONEY GLAZED GOATS CHEESE CROSTINI – 5.95

Topped with a red onion marmalade with seasonal leaves

CRISPY TEMPURA (STARTER | MAIN)

Light chilli and coriander batter, sweet chilli and teriyaki dips

🌿 Vegetable – 5.95 | 11.95

Chicken – 6.50 | 12.50

King Prawn – 8.50 | 14.50

Mixed – 7.50 | 14.50

🌿 ROASTED RED PEPPER & TOMATO BRUSCHETTA – 5.95

Fresh basil, toasted gluten free ciabatta, balsamic & herb oil

STARTERS TO SHARE

LOCH HOUSE SEAFOOD PLATTER – 15.95

Mini prawn cocktail, prawn tempura, smoked salmon with capers, fish goujons, calamari, soused herring

LOCH HOUSE SHARING PLATTER – 14.95

Crispy chicken tempura, honey glazed goat's cheese, chicken liver parfait, Parma ham, king prawn pil pil

SPECIALITY

PULLED SHIN OF BEEF BURGER 13.95

Topped with a cheese rarebit with Cajun spiced fries

SMOKED HADDOCK GRATIN 13.95

Arran Mustard Cream, braised leeks, creamed potatoes, Cheddar glaze

CHILLI CARAMEL SALMON 13.95

With a rice pilaff, vegetable stir fry, chilli and coriander caramel sauce

CAJUN SPICED CHICKEN BREAST 13.95

Served with a rice pilaff, vegetable stir fry and Thai curry sauce

HAM AND EGGS – 12.95

8oz Ayrshire bacon steak topped with fried egg, real chips, caramelised pineapple

SANDWICH SELECTION

(Served from 12noon - 5pm)

Gluten Free White or Brown Bread with your choice of filling from below

🍷 SAVOURY CHEESE | EGG MAYONNAISE – 5.95

PRAWNS MARIE ROSE | TUNA MAYONNAISE
CORONATION CHICKEN | HAM & MUSTARD
SLICED CHICKEN & SALAD – 6.95

ADD a bowl of homemade soup or fries – 2.50

HOT SANDWICH SELECTION

CROQUE MONSIEUR – 7.95

Baked ham and cheese sandwich, Béchamel sauce

CROQUE MADAME – 8.95

Baked ham and cheese sandwich, Béchamel sauce, topped with a fried egg

TRADITIONAL CLUB SANDWICH – 8.95

Served with a fried egg

STEAK CIABATTA – 10.95

Char grilled steak, Dijon mustard, caramelised red onion marmalade, rocket leaves

ADD FRIES – 2.50

SALADS

CLASSIC CAESAR SALAD – 9.95

Parmesan shavings, anchovies, bacon, Caesar dressing

ADD char grilled chicken breast – 2.95

ADD king prawns – 2.95

ADD hot smoked salmon – 3.95

CHICKEN AND BACON SALAD – 12.95

Roast chicken, Ayrshire bacon, toasted cashew nuts, smoked Applewood cheese

🌿 SUPER FOOD BOWL – 13.50

Smashed avocado with shredded beetroot, cauliflower couscous, broccoli, toasted spicy seeds, pomegranate, spicy chilli and lime dressing

ADD char grilled chicken – 2.95

ADD salmon – 2.95

MAIN COURSE

BATTERED HADDOCK – 12.95

Served with real chips or fries, mushy peas and lemon

🌿 SWEET POTATO, SPINACH & CHICKPEA CURRY – 11.95

Basmati rice

PAN FRIED LAMBS LIVER – 11.95

Creamed potatoes, bacon, onions, red wine gravy

ROASTED BREAST OF CHICKEN – 12.95

served with Dauphinoise potatoes, seasonal vegetables, peppercorn sauce

THREE CHEESE MACARONI – 10.95

Isle of Mull Cheddar glaze, gluten free garlic ciabatta

UPGRADE TO: Chorizo and red onion – 1.50

Bacon and leek – 1.75

Bacon – 2.50

King prawn and spring onion – 4.95

CHICKEN FAJITAS – 13.95

Gluten free wraps, sour cream, guacamole, Mozzarella cheese, salsa

VEGETABLE FAJITAS – 11.95

Gluten free wraps, sour cream, guacamole, Mozzarella cheese, salsa

SOUTHERN FRIED CHICKEN – 11.95

Charred corn on the cob, Ranch dipping sauce, Cajun spiced fries, spicy shredded salad

LOCH HOUSE ROAST OF THE DAY – 12.95

Served with duo of potato, mini cauliflower cheese, seasonal vegetables

PRIME STEAK 7OZ BURGER – 12.95

Toasted brioche bun, burger sauce, fries, onion ring

ADD cheddar | blue cheese | bacon

haggis – 1.50 EACH

FOOD ALLERGENS & INTOLERANCES:

Our products are made with ingredients that may contain allergens. Please speak to your server if you require allergen information.

🍷 Denotes Vegetarian

🌿 Denotes Vegan

FROM THE GRILL

All of our steaks are dry-aged and matured by our trusted butcher. Served with whole roasted tomato, portobello mushroom and a side of hand cut chips or fries.

RIB EYE 8OZ – 21.95

PRIME SCOTTISH BEEF FILLET 8OZ – 27.95

STEAK SAUCES – 2.50

red wine | mixed peppercorn | whisky mustard
blue monday cheese

STEAK TOPPERS

Mini Mac & Cheese – 1.95

Garlic King Prawns – 4.95

SIDES

FRIES – 2.95

ONION RINGS – 2.95

HAND CUT CHIPS – 2.95

CHILLI & PARMESAN FRIES – 3.50

CAJUN FRIES – 3.50

CAJUN SWEET POTATO FRIES – 3.95

HEIRLOOM TOMATO SALAD – 3.95

DAUPHINOISE POTATOES – 3.95

TENDERSTEM BROCCOLI, LEMON OIL
& SEA SALT – 3.95

BACON & CHEESE FRIES – 3.95

MINI MAC & CHEESE – 3.95

TRUFFLE & PARMESAN FRIES – 4.95

DESSERTS

MINI MESS – 6.95

Mini meringues, raspberry compote, sweetened cream, vanilla ice cream

ULTIMATE CHOCOLATE FUDGE CAKE – 6.95

Double layered chocolate cake served warm, with luxury vanilla ice cream

BANOFFI PIE SUNDAE – 7.95

Caramel sauce, sliced bananas, Chantilly cream, ice cream

SNOWBALL SUNDAE – 7.95

Raspberry ripple ice cream, snowball, crushed meringue, raspberry sauce, glazed marshmallow, toasted coconut

SCOTTISH CHEESE SELECTION – 8.95

Mini oaties, chutney, grapes.

Please ask your server for today's selection