



CAMERON HOUSE

200 YEARS

ON LOCH LOMOND

TWO-COURSE £55.00 THREE-COURSE £65.00

TO START

Plant Based Garlic Boursin

Roasted Carrots, Fennel Dressing, Dukkha

Charred Grill Tenderstem Broccoli

Whipped Tofu, Teriyaki, Wakame,
Toasted Cashews, Coriander

Heirloom Tomato & Nozarella Salad

Basil, Pickled Shallot, Black Olive Crumb

TO CONTINUE

Wild Mushroom Risotto

"Parmesan", Crispy Leeks, Truffle oil

Vegan Fish n Chips

Cameron Ale Battered, Banana Blossoms,
Vegan Tartare, Lemon

Spiced Vegetables Skewers

Tabouleh, Fermented Chilli Sauce

TO FINISH

Apple Crumble

Vanilla Ice Cream

Chocolate Mousse & Raspberry

Rice Pudding

Pineapple, Coconut

If you have any concerns regarding food allergens please ask a member of staff and you will be provided with detailed information on each dish.
Please note a discretionary service charge of 10% has been added to your bill.