



THE  
CAMERON GRILL

TABLE D'HÔTE

TWO-COURSE £65.00 THREE-COURSE £75.00

TO START

**Cameron Cullen Skink**

Smoked North Sea Haddock,  
Potatoes, Leeks, Dill, Caviar

**Pan Seared Wild Borders  
Roe Deer**

Quince, Pommies Anna, Wild  
Mushrooms, Juniper Jus

**Scotch Beef Steak Tartare**

Smoked Egg Yolk,  
Heirloom Radish, Oyster Leaf,  
Sourdough

**Pan Seared Orkney Scallops**  
(supplement £5.00)

XO Sauce, Kombu Dashi,  
Pickled Daikon

**House Cured  
Loch Etive Sea Trout**

Burnt Orange, Pearl Barley  
Crackers, Confit Fennel,  
Nasturtium

**Vadouvan Marinated  
Beetroot**

Smoked Ricotta, Pangrattato,  
Pickled Beetroot Vinaigrette

**Trio of Cumbrae Oysters**

Pickled Shallots, Lemon,  
Homemade Chilli Sauce

**Garden Pea Panna Cotta**

Seasonal New Potato Croquette,  
Broad Beans, Crispy Shallot,  
Bitter Leaves

TO CONTINUE

**West Coast Whole Lobster**  
(supplement £30.00)

Garlic Butter, Pickled  
Vegetable Salad

**Pan Seared Hailbut**  
Seafood Bisque, Grelot Onions  
Sea Herbs

**Aberdeenshire Lamb Rump**  
Braised Shoulder, Heritage Carrot,  
Lamb Fat Rosti, Red Wine Jus

**Baked Stone Bass**  
Charred Leeks, Romesco,  
Almond & Herb Crumb

**Ras el Hanout Spiced Courgettes**  
Courgette, Israeli Couscous,  
Feta, Pomegranate Coconut &  
Mint Yoghurt

**Grilled Cauliflower**  
Laksa, Grilled Spring Onions,  
Chilli Dressing, Coriander

TO FINISH

**Rhubarb & Custard**  
Textures of Rhubarb, Yoghurt Sorbet,  
Basil & Spinach Sponge,  
White Chocolate

**Banana Soufflé**  
Flambéed Banana Compote,  
Dark Chocolate Ice Cream

**Chocolate & Cherry**  
Valrhona 70% & Vanilla Gateaux,  
Morello Cherry Sorbet

**Cameron House Tiramisu**  
Genoise Sponge,  
Mascarpone Cream,  
Coffee Ice Cream

**Handmade Petit Fours**  
Selection of our Handmade  
Confectionery

**Cameron Pink Lady  
Apple Tarte Tatin**  
Madagascar Vanilla  
Ice Cream  
**Fine Cheese Selection  
From Our Trolley**  
Sweet Grapes, Seasonal Chutney,  
Crackers  
(supplement £10.00)

GRILLS

All our beef is Scottish grass fed and dry aged for a minimum of 21 - 45 days. Our large cuts are great options for two to share. Steaks are supplied by the experienced Campbell's and Cairnhill Farm.

FROM THE GRILL  
FOR TWO

**14oz Chateaubriand**  
(supplement £20.00)

**Shetland Monkfish Tail on the Bone**  
(supplement £16.00)  
Curry Butter

**Cut of the Day**  
(please ask your server for details)

FOR ONE

**10oz Beef Ribeye**

**8oz Beef Fillet**

**Half-Corn Fed Chicken**

Served with choice of 1 side and 1 sauce.

SAUCES

Confit Garlic & Herb Butter, Red Wine Jus,  
Brandy Green Peppercorn, Classic Béarnaise  
(Extra Steak Sauces & Refills £1.50)

PROVENANCE

Where our food comes from is as important to us as how we cook it. We take pride in sourcing our products and preparing our dishes for you.

We nurture our relationships with suppliers such as Cairnhill Farm, Braehead Foods, and Campbell's. These are just a few to mention.

Our aim is to deliver the best quality Scottish meat, fish and shellfish to your table.

EXTRAS

all at £6

**Triple Cooked Chips**  
(Add Truffle & Parmesan for £3.00)

**Sprouting Broccoli**  
Garlic, Chilli & Lemon

**Creamed Spinach**

**Seasonal Buttered New Potatoes**  
Garden Herbs

**Confit Chestnut Mushrooms**  
Tarragon & Chive

**Heritage Tomato Salad**  
Rainbow Radish, Pickled Shallots



CAMERON HOUSE  
ON LOCH LOMOND

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.