



CAMERON HOUSE  
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.