

Pre-Theater Menu

SERVED EVERY DAY 3PM - 5PM
CHOOSE ANY STARTER & MAIN
£13.95 PER PERSON

STARTERS

Crispy Chicken Pakora Scotland's favourite Indian Starter, Served with Homemade Pakora Sauce

Vegetable Pakora

Selection of Seasonal Vegetables Fried Until Golden Crispy Served with Homemade Pakora Sauce

Scottish Haggis Pakora

Scottish Haggis Marinated with Indian Spices Lightly Fried & Served with Homemade Pakora Sauce

Masala Fish

A Dish For Fish Lovers Slowly Cooked in a Rogan Josh Sauce on a Bed of Rocket Salad

Mumbai Mushrooms

Perfectly Seasoned, Tangy Mushrooms Cooked with Vibrant Indian Spices delivering a Burst of Flavour

Honey Chicken

Crispy Chicken Fried Then Cooked Perfectly with a

EUROPEAN STARTERS

Soup of the Day (v)

Freshly made Chefs soup served with freshly baked roll

Haggis Croquette

served with a Whisky Sauce

Chefs Chicken Liver Pate Served with Cinnamon & Orange chutney and oatcakes

Crispy Chicken Strips

Chicken Lightly Battered served with spicy and Tangy Dips

Bloody Mary Prawn Salad Juicy North Atlantic prawns tossed in a tangy Bloody Mary-inspired sauce with crisp iceberg lettuce, fresh tomato, and a hint of spice

Bruschetta Pomodoro Fresh ripe Tomato, red onion and a touch of Garlic

MAIN COURSES

ALL MAINS SERVED WITH RICE OR NAAN (Upgrade Your Naan For £1.50 To Garlic, Peshwari)

Chasni

A Light Smooth Creamy Sauce with a Delicate Twist of Sweet 'N' Sour For Those with a Delicate Palate

Kashmiri Korma

A rich, creamy curry infused with sweet spices, saffron, and a touch of fruit for a luxurious melt-in-your-mouth flavour

South Indian Garlic

A bold, fiery curry bursting with roasted garlic, crushed chillies, and South Indian spices for a deep, aromatic heat.

Lagan Ki Botti

Tender lamb slow-cooked in a traditional Hyderabad spiced gravy, rich with yoghurt, fried onions, and warming whole spices.

Nawab Dal

Chefs Special Recipe Cooked in an Abundance of Spices with Your Choice of Meat

Butter Chicken

Succulent chicken in a silky tomato and butter sauce, finished with cream and gentle spices for a rich, comforting classic.

Bhoona

A thick, intensely flavoured curry with meat seared in spices, then slow-cooked in its own juices with onions and tomatoes.

Curries are served with chicken, Lamb or Vegetables (Chicken Tikka £1, King Prawn £2)

MAIN COURSES

Chef's Pie Of The Day A hearty, freshly made pie featuring today's specially selected filling, topped with golden puff pastry and served with seasonal vegetables and your choice of potatoes or chips.

Loch Long Cheese Burger

Our local butcher's signature burger topped with melted cheese and crispy onion rings, served in a soft brioche bun

Traditional Fish & Chips (Add £2)

Beer battered fish served with hand cut chips and a side of tartar sauce

Chicken With White Wine And Tarragon Sauce

Succulent chicken breast in a fragrant white wine and tarragon cream sauce, served with seasonal vegetables and golden chips

Carrot Wellington (V)

Carrots, mushrooms, spinach and sunflower seeds with a carrot, orange and ginger spiced marmalade wrapped in a puff pastry case

Homemade Three Cheese Macaroni

A super rich cheesy sauce served with garlic bread

Chefs Special Lasagne

Homemade lasagna served with garlic bread

Loch Long Hotel