

The Loch

Leo in Loch-down

10 and 11 October, 2020

Tasting Plate

Baby damper rolls with lamb, preserved lemon and olive kibbeh, feta & pistachio; Miniature trout Nicoise in a Baby Potato Skins; accompanied by two dips from the garden & two farm pickles & meats. Fresh bread included.

Mains

Slow roast beef brisket with Boulangere potato squares and red onion rings

or

Robbo trout fishcakes with celeriac and radish remoulade and gremolata crumbs

or

Goat's cheese soufflé in an open lasagne with salsa verde and olive & tomato fine dice

Dessert

Paramount poached pears baked in gingerbread with caramel sauce

Special diet options available by arrangement at the time of booking

The Loch is committed to zero waste practices. Our portions are country sized. If you prefer a smaller meal, please let us know. Doggie bags are also available.

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