

The Loch

King For a Day
3 Courses

Sunday, 6 September 2020

Tasting Plate

Honey & clove roasted duck with five spice mushrooms in a crispy wonton cigar; Potato skins with bacon, sour cream and chives (GF and vego available); accompanied by two dips from the garden & two farm pickles & meats. Fresh bread included.

Mains

Beef shin crumble with cauliflower & pancetta gratinee

or

Braised lamb rump in a roast garlic & sausage sauce served with balsamic potatoes & salsa verde

or

Thirlmere spring coq au vin with Paris mash and eschallot puffs

or

Grilled pine and saffron caps on pea risotto with Champagne foam (GF and Vego)

Salad

Green bean & pink eye potato and roast pumpkin salad tossed in Dukka drizzled with pomegranate molasses

Dessert

Sticky date, double bake pud with fresh date & tangelo salad topped with butterscotch

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.