

Main Menu

To Start

Baked Bread to share balsamic, rapeseed oil, olive tapenade	4.50	Glazed Chicken Wings soy & maple glaze, micro shoots	7.00
Shetland Mussels saffron & orange broth, crusty bread	8.00	The Lodge Gin Cured Salmon potato bilini, citrus & dill crème fraîche.	9.00
Soup of the Day bread & butter	6.00	Pistachio Crusted Goats Cheese beetroot textures	8.50
Chicken & Black Pudding Terrine pea puree, pickled vegetables, brioche	8.00	Heritage Tomato Salad vegan feta, tomato essence, yuzu	8.50

To Follow

Sea Trout crushed heritage potato, young veg, soft herb emulsion	16.50	200g Fillet Steak pont neuf, vine roasted tomato, red onion confit, rocket & parmesan	30.00
Chicken Supreme rosti potato, cep puree, wilted greens, chicken sauce	15.00	300g Dry Aged Rib Eye pont neuf, vine roasted tomato, red onion confit, rocket & parmesan	29.00
Fish 'n' Chips coarse pea puree, tartare, lemon	14.50	Steak Sauces Peppercorn Whisky Blue Cheese Garlic Butter	
Butternut Squash Risotto chestnut, sage, crispy seeds	12.00		
The Lodge Burger brioche bun, burger sauce, smoked cheddar, lodge fries, slaw	14.50		
Seafood of the Day please see your server	17.50		



Sides all 4.00

Beer Battered Onion Rings

Lodge Fries

Broccoli & Cauliflower Bake

Hasselback Potatoes
- Garlic Butter

Roasted Flat Cap Mushroom
- Garlic & Chilli

Fine Beans - Shallot Confit



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Allergens if in doubt, please ask a member of the staff or use the QR code.