



THE LOCHSIDE

BOWMORE, ISLE OF ISLAY

BREAKFAST

GOOD MORNING!

Guests staying at The Lochside, Briarlea House and The Bruce have breakfast included in their room rates. This includes the buffet, tea and coffee, and one cooked to order dish from the menu below.

Breakfast is available for non-residents £18.95 (£9.95 for children 12 and under).

Booking advised.

LOCHSIDE FULL BREAKFAST

Birchstead outdoor-bred pork sausage, smoked bacon, Stornoway black pudding, grilled tomato, baked beans, portobello mushroom, free-range fried egg, tattie scone and toast

SMOKED KIPPERS & POACHED EGG

PANCAKES

with smoked bacon and maple syrup

POACHED EGGS & SMASHED AVOCADO

on sourdough, with chilli flakes

EGGS ROYALE, EGGS BENEDICT, EGGS FLORENTINE

salmon or gammon or spinach on a muffin, topped with poached egg and hollandaise sauce

EGGS & BACON

with grilled tomatoes

LOCHSIDE PORRIDGE

made with milk, soya milk, oat milk or water
add maple syrup/honey or Bunnahabhain 12 year old with syrup/honey

FILLED BREAKFAST ROLL

Stornoway black pudding, Birchstead pork sausage, bacon, free-range fried egg

ALLERGENS

Our food is prepared in a kitchen where nuts, gluten, shellfish and other known allergens are present. Whilst we are cautious to prevent cross-contamination, our dishes may contain traces.

Your Server will be able to advise on how our dishes can be altered to any dietary requirements

(LF) - LACTOSE FREE

(LFO) - LACTOSE FREE OPTION AVAILABLE

(GF) - GLUTEN FREE

(GFO) - GLUTEN FREE OPTION AVAILABLE

VE- VEGAN

V- VEGETARIAN



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STARTERS

FROM THE SEA

TOBERMORY "HOT* SMOKED" SALMON £11.95

served chilled with sesame seaweed, a salad garnish and seeded sourdough (GFO)(LFO)

(*the salmon is smoked above 120 degrees resulting in a much smokier flavour than traditional smoked salmon)

"POSH" PRAWN COCKTAIL £10.95

Prawns in a Marie Rose sauce, on green salad, topped with a langoustine in its shell & a wedge of lemon, served with sourdough bread (GFO)(LFO)

ISLAY SCALLOPS £12.95

in a caper butter sauce, with a salad garnish (GFO) (LFO)

LOCHSIDE SEAFOOD CHOWDER £9.50

served with a mini loaf roll (GFO)

FROM THE LAND

SOUP OF THE DAY £5.95

served with a mini loaf roll (GFO)

GOATS CHEESE & ROASTED VEGETABLE TART £9.50

served with a salad garnish & balsamic glaze (V)

HAGGIS, NEEPS & TATTIES STACK £8.50

served with a Bunnahabhain whisky sauce

FETA, WATERMELON, & MINT SALAD £8.95

with a balsamic glaze (GFO) (LF) (V)

BACON & CHEESE POTATO SKINS £8.25

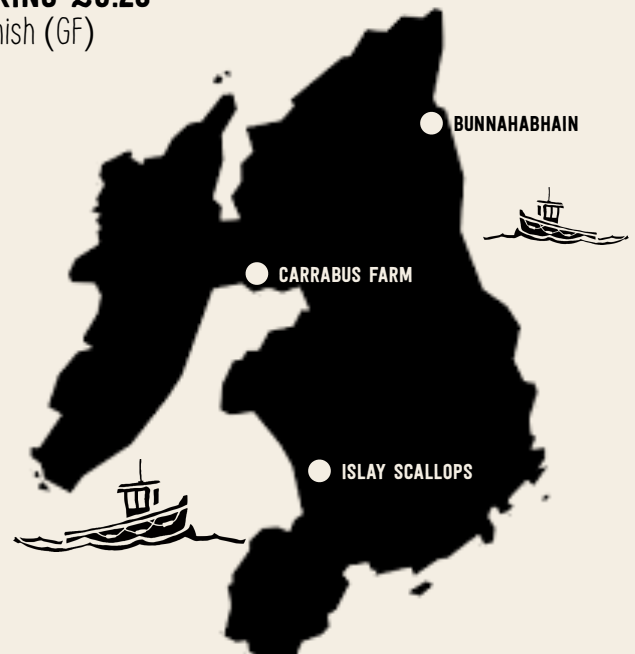
with a sour cream & salad garnish (GF)

SERVICE CHARGE

In our restaurant most guests prefer to pay via debit or credit card, so to make it easy to reward great service we add an optional service charge of 10% on our dining bills.

Every pound and penny is shared equally between The Lochside team through our Independent Tronc Tips Scheme.

This service charge is entirely optional, so if you would like us to remove it, you need only ask.





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LIGHTER PLATES

(Available at lunch 12-5pm)

FISHERMAN'S LUNCH £22.95

Hot smoked salmon, langoustine (chilled), and crab, served with salad, garlic mayo, and sourdough (GFO) (LFO)

CROFTER'S LUNCH £16.95

Selection of cheeses, gammon, sausage roll, and a boiled egg, served with salad, chutney, pickled onions and sourdough. (GFO)

AYRSHIRE SAUSAGE & ONION BAGUETTE £12.95

with a salad garnish (LFO)

ROASTED GAMMON & MUSTARD BAGUETTE £13.95

with a salad garnish (GFO) (LFO)

THREE CHEESE & PICKLE BAGUETTE £12.95

with a salad garnish (GFO) (V)

BURGERS

All served in a brioche bun, with chips & a salad garnish

THE ISLAY £15.50

6oz beef burger topped with melted cheddar (GFO)

THE OA £15.95

6oz beef burger, with cheese and bacon and a side of barbeque sauce (GFO)

THE ESTATE £16.95

6oz venison burger, topped with blue cheese and onion chutney. (GFO) (LFO)

THE AYRSHIRE £15.95

6oz Ayrshire pork and apple burger with caramelised onion

THE VEGAN £13.95

Falafel patty with sun dried tomatoes and rocket in a vegan bun, with a side of vegan paprika mayonnaise (VE)

"WEE" PLATES

For children under 12 and Elders £9.95

includes a fruit shoot/apple juice/diluting juice and a milk lolly (strawberry, chocolate or vanilla)

MINI FISH & CHIPS
MINI MAC 'N' CHEESE (V)
SAUSAGE & MASH
CHICKEN NUGGETS



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MAINS

FROM THE SEA

CATCH OF THE DAY (PLEASE ASK YOUR SERVER) £MARKET PRICE
(GF) (LFO)

PAN-FRIED SEABASS IN A LEMON & HERB BUTTER £23.95
served with fondant potatoes and seasonal vegetables (GF) (LFO)

SCALLOPS, CHORIZO & TOMATO STEW £23.95
served with sourdough (GFO)

ISLAY ALE BATTERED HADDOCK, CHIPS, MUSHY PEAS & PICKLED ONION £16.95
served with tartar sauce (LF)

FROM THE LAND

BIRCHSTEAD SIRLOIN STEAK £25.95
served with roasted tomato, mushroom, onion rings, chips and a dressed salad garnish (GFO) (LF)

ISLAY VENISON STEAK £22.95
served with a cranberry and whisky jus, potato rosti and seasonal vegetables (GF) (LF)

BEEF STEW & DUMPLINGS £16.95
served with seasonal vegetables (GFO) (LFO)

BREADED CHICKEN KATSU £16.50
served with rice and salad

GAMMON, EGG AND CHIPS £15.95
served with a salad garnish (GF) (LF)

CAJUN CHICKEN FLATBREAD £15.95
served with garlic mayo (GFO) (LFO)

MACARONI CHEESE £14.95
with a bacon and rosemary topping, with garlic bread and salad garnish



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DESSERTS

- BERRY PAVLOVA £8.95 (GF)**
- BUNNAHABHAIN CHOCOLATE CAKE £8.95**
- CHEESECAKE OF THE DAY £8.50**
- CHOCOLATE BROWNIE SUNDAE £7.95 (GF)**
- PANNA COTTA WITH THE BOTANIST GIN AND HONEY-ROASTED BERRIES £8.95 (GF)**
- CHEESE PLATE £10.95**

VEGAN MENU

STARTERS

- VEGAN CHEESE, WATERMELON & MINT £8.50**
with a balsamic glaze (GF)
- VEGAN SOUP OF THE DAY £5.95**
served with bread (GFO)
- POTATO SKINS WITH MELTED VEGAN CHEESE £8.95**
served with a dressed salad garnish (GF)

MAINS

- BEETROOT FLATBREAD £14.95**
served with a side salad and mayonnaise
- THE VEGAN BURGER £13.95**
Falafel patty with sun dried tomatoes and rocket in a vegan bun, with a side of vegan paprika mayonnaise
- SPAGHETTI ARRABIATA £13.95**
served with a mixed side salad

DESSERTS

- VEGAN CHOCOLATE TORTE WITH BERRIES £8.95**
- SELECTION OF SORBETS £6.95**
please ask your server



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WHITE WINE

175ML | 250ML | BOTTLE

#1. SAUVIGNON BLANC, AVENDA, CHILE. £5.60 | £7.10 | £21

Crisp and Citrusy Sauvignon Blanc with a dry finish and hints of grapefruit and a refreshing dry finish.

#2. PINOT GRIGIO VILLA ROSELLA, ITALY. £5.80 | £7.50 | £22

Fresh with notes of white flowers and apple. Soft on the palate, dry & well-balanced

#3. CHARDONNAY, MONTADO BLANCO, SPAIN. £5.90 | £7.80 | £23

An explosion of aromas on the nose, a blend of florals, fennel and freshly cut grass from the Verdejo grapes along with aromas of citrus fruits from the Chardonnay. On the palate it is fresh, buttery, with a long pleasant finish.

#4. VIOGNIER, LE VERSANT, FRANCE. £26

A Beautiful yellow colour with green glints. Intense nose of apricots, ripe peach and exotic fruits. The palate has a fresh crisp acidity and a long lingering finish.

#5. ALL BLANC, SPAIN. £27.50

A stunning blend of Verdejo, Sauvignon Blanc and Chardonnay. Aromas of ripe stone fruits and aromatic herbs with floral touches. On the palate, it is fruity, zesty and dry with a long finish.

#6. TRERE ARLUS, ITALY. £30

Made from the Albana grape which is local to the Emilia Romagna region, this wine is a juicy peach and stone fruit with a delicious round palate and a cleansing crispness on the finish.

#7. ENZED, SAUVIGNON BLANC, NEW ZEALAND. £32

A typical Marlborough Sauvignon Blanc. Tropical aromas with pear and peach dominating. The body adds light lemon and melon flavours. A light and composed wine full of sunshine and calm.

#8. PICPOUL DE PINOT, TERRASSÉS. £32

A grape varietal which has been grown in the South of France for over 400 years! Offering something a little different, it is light and delicate in style with a hint of peaches and apricots on the finish.

#9. ALBARIÑO, SAND BOY, SPAIN. £39

Fresh cut grass and citrus fruit. Lush acidity with soft, long, stone-fruit finish.

ROSÉ WINE

175ML | 250ML | BOTTLE

#10. MONTADO, ROSADO, SPAIN £5.90 | £7.80 | £23

Fresh aromas, marked by wild red fruits. Nice balanced acidity, dry, with the red fruits carrying through onto the palate.

#11. PINOT GRIGIO ROSE, VITA AMICA, ITALY £5.60 | £7.10 | £21

A dry, fresh and fruity rose with delicate aromas of red berries. Crisp and lively on the palate with good intensity of ripe berry and red cherry fruit.



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RED WINE

175ML | 250ML | BOTTLE

#12. MERLOT, BOTTER, ITALY £5.60 | £7.10 | £21

A medium bodied, easy-drinking wine with plenty of colour, fruit and mouth feel

#13. PINOT NOIR, PERINITZA, ROMANIA £5.90 | £7.80 | £23

Gorgeous flavours! Dark, rich and potent with layers of complex black cherry, raspberry and cinnamon. Spicy aromas with a lingering aftertaste.

#14. BLUE BOY PUMPED UP SHIRAZ, AUSTRALIA £8.20 | £10.90 | £32

Full bodied and spicy with dark berries, with flavours of plum, chocolate and sweet spices.

#15. NEGROMARO, SEA CHANGE, ITALY £27

A versatile and easy-drinking delight - medium-bodied and well-balanced with flavours of berry fruits, especially red and black cherry at the forefront. A lovely, lingering finish, this wine is one to savour.

#16. APPASIMENTO CA VITTORIA, CORVINA ITALY £28

This wine has a very solid structure and balance between soft tannins and acidity. Fruity with notes of plum, cherry, marmalade and a subtle hint of spice.

#17. PASSO ANTICO, ISOLA DEI NURAGHI ROSSO, ITALY £28

Smooth tannins, round full-bodied red with excellent structure and intense red berry flavours.

#18. SOMEWHERE ELSE, MALBEC, ARGENTINA £28

An irreverent take on how the livestock that 'disappear' on the Mendoza grazing land - a delicious round and high quality Malbec filled with ripe Blueberry and black cherry fruit.

#19. TRERE CA MORE, ITALY £32

A bold and fruit-driven Sangiovese-Syrah blend from Emilia Romagna. This is an excellent foodie wine from northern Italy; intensity and balance with great structure - one of our favourites!

#20. CHATEAUNEUF DU PAPE, PARCELLES, FRANCE £58

An intense, rich, concentrated red wine with a peppery edge complemented by an earthy nose delivering cherries and spice on the palate.

SPARKLING & CHAMPAGNE

#21. PROSECCO, MIONETTO PRESTIGE, ITALY (200ML) £9.95

A delicious refreshing fizz with a soft fruit centre and loads of lively bubbles.

#22. PROSECCO, VITA AMICA, ITALY £27

Crisp and delicious with aromatic apple and pear aromas on the nose followed by a crisp palate of succulent fruits and loads of bubbles.

#23. ROSE PROSECCO, VITA AMICA, ITALY £29

Elegant, pale coral pink in colour with an aromatic nose of freshly crushed wild berries and rhubarb. A bright, clean palate with delicate fruit flavours. A delicious fizz!

#24. CHOCOLATE BOX, SPARKLING RED, AUSTRALIA £37

Fantastic dark berry, plum and raspberry on the nose and vanilla bean and chocolate on the palate all together in a glass full of bubbles.

#25. TELMONT, RESERVE BRUT, FRANCE £80

Marked by honeysuckle and a hint of vanilla. A long candied tropical-fruit and brisk mineral finish with loads of bubbles.



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ISLAY GIN

Islay gins, with plenty of ice, the perfect fever tree tonic and garnish partner, served in a goblet glass £9.95

THE BOTANIST £7.40

Light tonic, Cucumber garnish

NERABUS HEATHER £7.80

Aromatic tonic, Lime slice, Rosemary sprig

NERABUS GORSE £7.80

Mediterranean tonic, Lemon slice

JUKEBOX £7.60

Elderflower tonic, Lime slice

LUSSA £7.55

Indian tonic, Lemon slice, Rosemary sprig



LOCH-TAILS

BOTANIST MARTINI £11.50

Double Botanist, Vermouth, Elderflower Cordial, Garnished with Lemon Peel

FRENCH MARTINI £9.95

Smirnoff Vodka, Chambord, Pineapple Juice

PENICILLIN £12.50

Laphroaig ten year old, Honey and Ginger Syrup, Lemon Juice, Sugar Syrup

I LOVE PEAT £10.95

Baileys, Kahlua, Milk, Amaretto Disaronno, Graham's Black Bottle

MAI ISLAY TAI £9.95

Islay Rum, Triple Sec orange liqueur, Pineapple Juice, Lemon Juice

WHISKY BIBLE

Please ask for our Whisky Bible to view our extensive collection of Islay malts