



LOCH & QUAY
RESTAURANT, BAR & TERRACE

Lunch
Menu

Lunch

Available until 4pm

gfo – Gluten free option available.

v – Vegetarian. vgo – Vegan option available.

Breakfasts

NEW Half Day Breakfast 10.95
(996kcal)
Two rashers of smoked bacon, lorne sausage, beans, two fried eggs, grilled tomato and skin-on fries.

Jacket Potatoes

Served with a dressed salad.

Mature Cheddar Cheese 6.95
(v) (673kcal)

Mature Cheddar Cheese & Beans 6.95
(v) (765kcal)

NEW Iron Bru Braised Pulled Pork & Mature Cheddar 7.95
(740kcal)

Tuna Mayo & Spring Onion 6.95
(863kcal)

Prawn Marie Rose 7.95
(681kcal)

A full list of allergen information is available, please ask your server for information. We cannot guarantee an allergen-free environment or products. Prices are in pounds sterling and include VAT.

This menu may be available for limited periods and all dishes are subject to availability. We strive to offer suitable alternatives where possible.

Wraps

BBQ Chicken Wrap 8.95
(1121kcal)
Crispy chicken strips tossed in a sticky BBQ glaze, with garlic mayo, tomatoes, mature Cheddar and baby gem lettuce. Served with skin-on fries and salad.

NEW Poached Scottish Salmon & Lemon Tarragon Wrap 8.95
(987kcal)
Poached salmon fillet pieces in a lemon tarragon mayo, with pickled cucumber and baby gem lettuce. Served with skin-on fries and salad.

NEW Curried Chickpea Wrap 7.95
(vg) (1254kcal)
Curried chickpea filling with mango chutney, baby gem lettuce and mint yoghurt. Served with skin-on fries and salad.

Bloomer Sandwiches

Granary or white bloomer with your choice of filling, served with crisps and a dressed salad.

Cheddar & Pickle 6.95
(v) (1042kcal)

Honey Roast Ham & Cheese 6.95
(837kcal)

Prawn Marie Rose & Crisp Lettuce 7.95
(979kcal)

Tuna Mayo & Spring Onion 6.95
(1145kcal)

The nutritional values provided are for each complete dish as listed on the menu. Where the dishes are for sharing the figure given is for the total dish and you must divide this by the number of people sharing the dish to get the nutrition per person. Figures are typical and may vary due to seasonal factors and chef practices. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information is available upon request.

