

EVENING MENU

Karma
LAKE OF
MENTEITH
STIRLING, SCOTLAND



SHARERS

RUSTIC BREAD AND BUTTER BOARD £10.75

BAKED CAMEMBERT (D, GFO) £16.00
apricot jam, sourdough

STARTERS

HUMMUS £9.50
avocado tahini, chilli oil

BURRATA £12.00
smoked peaches & tomato salad

HOUSE CURED DUCK HAM £12.00
roast watermelon & watermelon molasses

SMOKED LAKE OF MENTEITH TROUT £10.50
asparagus & gribiche

ORKNEY SCALLOPS £16.00
greens puree, hazelnut dressing & bacon

CULLEN SKINK £11.00
Isle of Mull cheddar crumble

SCOTTISH OYSTERS £12.00
shallot vinaigrette, tabasco & lemon

MAINS

BARBARY DUCK £28.00
pancetta and onion potato scone, tenderstem
broccoli, bourbon red wine syrup

SEABASS £24.00
heirloom tomatoes, croutons & gremolata

LAMB RUMP £29.00
clapshot, carrot puree, grilled asparagus,
rosemary jus

FLANK STEAK £28.00
flat mushroom, cherry tomatoes, house chips
with whisky sauce or garlic butter

SCOTTISH SALMON £25.00
seasonal greens, sauteed potato lemon caper butter

SIDES

ROSEMARY CHIPS (GF, DF) £5.00

**TRUFFLE AND ISLE OF
MULL CHEDDAR FRIES** £6.50

MUSTARD SEED & CURRY LEAF RICE £4.00
(GF, DF)

SEASONAL VEGETABLES (GF, DFO) £5.00

SIDE SALAD £4.00

ASPARAGUS £6.00

CLAPSHOT £6.00



PLEASE ASK YOUR SERVER FOR TODAY'S CHEF SPECIALS

A discretionary service charge of 12.5% will be added to your final bill. Please let your server know about any allergies or intolerances.

V - Vegetarian VGN - Vegan G - Gluten GF - Gluten Free GFO - Gluten Free Option Available N - Nuts
SF - Shellfish D - Dairy DF - Dairy Free DFO - Dairy Free Option F - Fish S - Sesame SUL - Sulphates

WE CREATE... EXPERIENCES