

Welcome to The Falls of Lora Hotel

Served from 5pm

We try to use Scottish produce sourced locally where possible. We also grow a selection of vegetables, fruit, and herbs in our gardens for our own use.

Follow us on Facebook & Instagram  

Please rate us on Trip Advisor 

Please see your server regarding and additional allergen advice

(GF) Gluten Free (V) Vegetarian (Vg) Vegan

Our Kitchen uses gluten, shellfish, milk, eggs, mustard, nuts, soya, and products containing sulphur dioxide and sulphates, while every effort is made to minimise risk of cross contamination, we cannot guarantee separation of these during storage, preparation, or cooking.



Starters

Soup of The Day	£5.90
See Board	
Cullen Skink	£8.90
Creamy smoked haddock & potato Soup (GF without bread)	
Smoked Salmon	£9.20
With cucumber & caper, honey mustard dressing & granary bread (GF without bread)	
Whitebait In a Crispy Coating (GF)	£8.10
With Marie rose sauce	
Grilled Goats Cheese	£7.80
served with confit pears, chopped walnuts & Falls red onion jam (V)(GF)	
Stornoway Black Pudding	£8.40
topped with goats cheese served with sweet beetroot syrup	
Prawn Cocktail	£8.40
Served on a bed of mixed leaves & tomato topped with Falls Cocktail sauce, lemon & granary bread	
Deep Fried Wedges of Breaded Brie	£8.30
With cranberry sauce (V)	
Falls Chicken Liver & Oban Malt Whiskey Pate	£8.40
Served with Arran oatcakes	
Seasonal Vegetables In a Tempura Batter	£7.30
Served with a sweet chilli dip	

Main Courses

Caesar Salad	£15.95
Served with char grilled chicken breast or smoked salmon	
Scottish Sea Trout Fillet	£17.90
Resting on mashed potato & mixed vegetables served with A lemon butter sauce	
Fresh Fillet of Battered Haddock	£15.90
With pea & pancetta puree, homemade tartare sauce & chips (GF batter available)	
Wholetail Breaded Scampi	£15.90
With pea & pancetta puree, homemade tartare sauce & chips	
Natural Smoked Haddock	£17.10
With cheddar & Arran mustard sauce, Maris piper mash, Seasonal veg & crisp pancetta (GF)	
Butterflied Cajun Chicken Breast	£16.10
Topped with cheese, sautéed onions & peppers served with a pot of BBQ sauce, chips And salad garnish	
Crispy Chicken Fillets	£15.90
With a pot of sweet chilli sauce, chips & salad garnish	
Panang Vegetable Curry	£14.90
Served with basmati rice & naan bread (V) (Vg) (A) (A rich Thai style curry with a red Thai base, coconut milk, peanuts & lemon grass)	
Vegan Meatballs	£14.90
In a rich roasted tomato & garlic sauce served over linguine (Vg)	
Penne Arrabbiata	£13.50
Mediterranean vegetables bound in a spiced tomato sauce & served With garlic bread (V)(Vg) Add chicken - £2.70	
Creamy Macaroni Cheese	£14.20
Served with salad garnish and chips (V)	
Smoked Salmon Linguine	£19.50
In a creamy sauce topped with parmesan & served with Garlic Bread	

Prime Scottish Beef Steak & Onion Pie **£15.90**
Served with Maris Piper Mash & Medley of veg

Pan Seared Scottish Beef Strips **£26.50**
Served in a Drambuie, shallot & mushroom sauce accompanied with either rice, Maris Piper mash or chips

Chargrilled 10oz Prime Scottish Sirloin **£27.90**
Served with tomato, mushrooms, onion rings, Maris piper mash
Or chips

Our burgers come from grants Butchers in Taynuilt & are served in a brioche bap, with fries, tomato, gherkin & salad garnish

6oz Beef Burger **£15.40**
Topped with cheese & Isle of Arran Tomato relish

Fully Loaded "Chilli Burger" **£16.90**
Topped with Jalapenos & Mexican chilli cheese served with chilli slaw, fries & Sweet chilli sauce

Falls Full On Burger **£19.90**
2 x 6oz beef burgers layered with bacon & cheese served with onion rings, Chips, salad garnish, coleslaw & Arran tomato relish

Stornoway Burger **£18.10**
6oz beef burger topped with Stornoway black pudding, smoked cheddar Cheese & red onion marmalade

Chargrilled Cajun Chicken Burger **£16.90**
Topped with sweet chilli mayo & chilli cheese

Sauces and Sides

Black pepper & brandy	£4.20	Garlic Butter	£2.40
Onion Rings	£4.60	Chips	£4.50
Garlic Ciabatta	£2.60(per Slice)	Cheese Garlic Ciabatta	£3.00(per Slice)
Pot of Coleslaw	£1.80	Sweet Potato Fries	£4.70
Pot of Seasonal Veg	£3.20	Falls Ceasar Side Salad	£5.10

Swap chips or mash for sweet potato fries for a £1.50 supplement

Sweets

Homemade Hot Apple pie £7.40

Served with cream, ice-cream or custard

Homemade Sticky Toffee Pudding £7.40

Served with cream, ice-cream or custard

Homemade Lemon & Ginger Cheesecake £7.40

Served with cream or ice-cream

Cranachan Ice £7.40

Tablet ice-cream, raspberry compote, whipped cream, toasted oatmeal,
Crushed shortbread & a pipette of malt whisky

(Without Whisky) £6.40

Vanilla, chocolate, or Strawberry ice-cream (GF) £2.10 per Scoop

Tablet Ice-cream £2.70 per Scoop

Lemon Sorbet £2.10 per Scoop

Vegan Ice-cream available, please ask your server

Scottish Cheeseboard £12.90

Four cheeses served with plum & apple chutney, celery & oatcakes (enough for 2)

Wee Morsel £5.90

Your choice of 1 cheese served with apple & ale Chutney, celery & oatcakes

Howgate Kintyre Blue

Made from pasteurised cow's milk

Isle of Kintyre Mild Madras

Rich creamy mature cheddar with madras curry

Applewood Smoked

Mature cheddar smoked over applewood chips

Black Crowdie

Cream cheese hand rolled in pinhead oatmeal & crushed black pepper

Add a Port to your cheeseboard for £2.10

Beverages

Espresso	£2.90
Double espresso / Macchiato / Cortado	£3.40
Americano / Flat White	£3.20
Latte / Cappuccino	£3.90
Add a Flavoured Syrup	£0.40
Mocha	£3.60
Hot Chocolate	£3.60
Tea	£3.00
Fruit / herbal Tea	£3.20

Try a liqueur coffee, you select your drink, and we'll do the rest – from £6.00

Or to finish off your meal, sample a drink from our extensive list of malts & gins, available at the bar, individually priced.



We hope that you enjoyed your meal & that you will consider returning soon, we appreciate advanced bookings, so please either give us a call on 01631 710483, or see our reception to book for the next visit

We are open for lunch 7 days a week from 12.30

As well as our bistro our hotel has 38 bedrooms, offering a range of accommodation types, available for bed and breakfast. See reception for more details or look us up on Facebook and Instagram.

Our formal dining room is only open for advanced reservations for parties of 22 or more persons, we are happy to discuss options with you at our reception



