

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.

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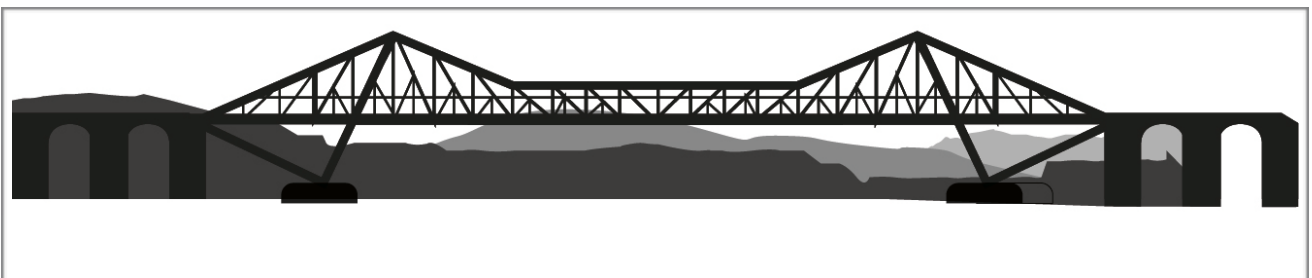
Please Rate us on Trip Advisor 

Please see your server regarding any additional allergen advice

(GF) Gluten Free (V) Vegetarian

For vegan options please ask your server

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 and cooking.



STARTERS

Soup Of The Day see board	£4.50
Cullen Skink creamy smoked haddock and potato soup (GF without the bread)	£5.90
Smoked Salmon with cucumber & capers, honey mustard & dill dressing and brown bread (GF without the bread)	£6.95
Whitebait In a Crispy Coating with Marie rose sauce	£5.10
Grilled Goats Cheese on a mixed leaf, walnut, pickled fennel and cherry tomato salad with sweet beetroot syrup (V) (GF)	£5.50
Stornoway Black Pudding topped with goats cheese served with sweet beetroot syrup	£6.25
Deep Fried Wedges Of Breaded Brie with cranberry sauce (V)	£5.50
Mixed Olives & Garlic, Chilli & Basil Hummus, pesto oil with breadsticks and ciabatta (V)	£5.25
Pumpkin Tortellini tossed with garlic butter, toasted pumpkin seeds & parmesan (V)	£5.50

MAIN COURSES

Fresh Fillet Of Battered Haddock with pea & pancetta puree, homemade tartare sauce & chips (GF batter available)	£10.90
Wholetail Breaded Scampi with pea & pancetta puree, homemade tartare sauce and chips	£10.90
Creamy Macaroni Cheese with salad garnish and chips (V)	£9.50
Butterflied Cajun Chicken Breast, topped with cheese with a pot of BBQ sauce, chips and salad garnish	£10.90
Crispy Chicken Fillets with a pot of sweet chilli sauce, chips and salad garnish	£10.20
Prime Scottish Beef Steak & Onion Pie with Maris piper mash & carrots	£11.50
Natural Smoked Haddock with cheddar & Arran mustard sauce, Maris piper mash, seasonal greens & crisp pancetta (GF)	£12.80
Pumpkin Tortellini tossed with garlic butter, toasted pumpkin seeds, parmesan and garlic bread (V)	£11.20
Chargrilled 10oz Prime Scottish Sirloin served with tomato, mushrooms, onion rings, Maris piper mash or chips	£19.60
Chargrilled 10oz Prime Scottish Ribeye served with tomato, mushrooms, onion rings, Maris piper mash or chips	£19.60

6oz Taynuilt Butchers Beef Burger £10.50
topped with cheese in a Brioche bap served with chips, salad garnish
& Arran tomato relish

Fully Loaded "Chilli Burger" £11.50
Taynuilt butchers beef burger topped with jalapeños & cheese in a Brioche
bap served with chilli slaw, onion rings, cajun fries & sweet chilli sauce

Falls Full On Burger £14.50
2 x 6oz beef burgers layered with bacon & cheese in a Brioche bap served
with onion rings, chips, salad garnish, coleslaw & Arran tomato relish

Aromatic Vegetable Burger £9.50
in a Brioche bap served with chips, salad garnish and sweet chilli sauce (V)

SAUCES

Cracked black pepper and brandy/ Blue cheese/ Drambuie £2.90

Garlic Butter £1.00

SIDE ORDERS

Onion Rings	£3.50	Pot of Chilli Slaw	£1.50
Chips	£3.50	Salad Bowl	£3.45
Cajun Seasoned Chips	£3.75	Pot of Coleslaw	£1.25
Garlic Ciabatta	£1.95 per slice	Sweet Potato Fries	£4.50
(Add Cheese)	£2.10 per slice	Pot of carrots	£1.95
Pot of pea & pancetta puree	£1.95	Pot of Seasonal Greens	£2.50

(Swap Chips or Mash for Sweet Potato Fries) £1.00 Supplement

SWEETS

Homemade Hot Apple Pie	£5.50
served with cream, ice-cream or custard	
Homemade Sticky Toffee Pudding	£5.50
with cream, ice-cream or custard	
Homemade Lemon & Ginger Cheesecake	£5.50
with cream or ice-cream	
Cranachan Ice	£5.50
tablet ice-cream, raspberry compote, whipped cream, toasted oatmeal, crushed shortbread and a pipette of malt whisky (without whisky)	
Vanilla, Chocolate Or Strawberry ice-cream (GF)	£1.30 per scoop
Tablet ice-cream	£1.90 per scoop
Lemon sorbet	£1.50 per scoop
Scottish Cheeseboard	£8.25
Four cheeses served with plum and apple chutney, celery and oatcakes (enough for 2)	
Wee Morsel	£3.25
Your choice of 1 cheese served with apple & ale chutney, celery and oatcakes	
Strathearn	
Hand Crafted Single Malt whisky washed cheese	
Howgate Kintyre Blue	
Made from Pasteurised cows milk	
Isle of Kintyre Mild Madras	
Rich creamy mature cheddar with Madras curry	
Applewood Smoked	
Mature Cheddar smoked over applewood chips	

Add a Port to your cheeseboard for £1.50

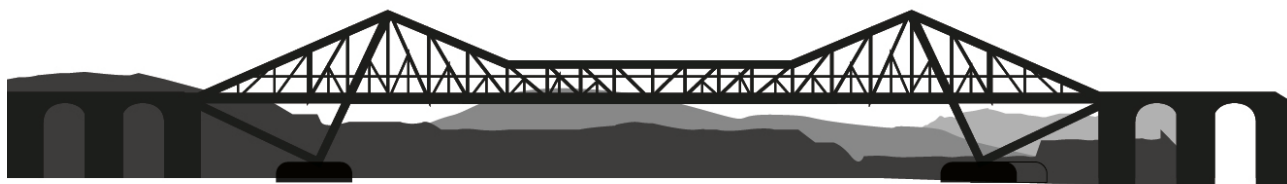
BEVERAGES

Our coffee beans are roasted in Scotland and specially produced for our Hotel

Espresso	£1.95
Double espresso / Macchiato / Cortado	£2.50
Americano / Flat White	£2.30
Latte / Cappuccino	£2.90
Add a flavoured syrup	£0.40
Mocha	£2.90
Hot Chocolate	£2.75
Tea	£1.90
Fruit / Herbal Tea	£2.10

**Try a liqueur coffee, you select your drink,
and we'll do the rest - from £4.90**

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



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

Open for lunch from 12.30, every day.

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 collect a Hotel brochure for more information.

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.