



THE  
CAMERON GRILL

GRILLS

All our beef is Scottish grass fed and dry aged for a minimum of 21 - 45 days. Our large cuts are great options for two to share. Steaks are supplied by the experienced Campbell's and Cairnhill Farm.

FROM THE GRILL

FOR TWO

17oz Berkshire Pork Tomahawk

Rack of Ayrshire Lamb

16oz Chateaubriand  
(supplement £30.00)  
(C, D, SD)

Catch of the Day  
Salsa Verde

Market Price Supplement

Cut of the Day  
(C, D, SD)

Market Price Supplement

Served with choice of 1 sauce.

FOR ONE

10oz Beef Ribeye  
(C, D, SD)  
(supplement £10.00)

7oz Rose Veal Rib Eye  
( )

8oz Beef Fillet  
(C, D, SD)

14oz Bone in Beef Fillet  
( )

Honey, Garlic & Fennel Pollen Glazed Creedy Carver Half Chicken  
( )

Served with choice of 1 sauce.

SAUCES

Confit Garlic & Herb Butter (D)

Red Wine Jus (C, D, SD)

Brandy Green Peppercorn (C, G, F, D, SD)

Classic Béarnaise (E, D, SD)

TABLE D'HÔTE  
TWO-COURSE £65.00 THREE-COURSE £75.00

Sourdough Bread Serves 2 £4.50

TO START

Poached Egg

Pea Espuma, Angel Hair  
Thyme Powder

Langoustine

Sea Buckthorn Dressing, Citrus, Sea Herbs,  
Smoked Salt, Horseradish Oil

Goats Cheese Mousse

Beetroot Tartare, Rice &  
Sunflower Bread Crumb

Rabbit Terrine

Piccalilli Mayo, Grilled  
Bitter Leaves, Sweet Cicely Salt

Beef Tartare

Fried Brioche, Cavair,  
Cured Egg Yolk

Leek & Seaweed Roulade

Onion Consommé,  
Matinated Radishes

Trio of Cumbrae Oysters

Lime Mignonette Granita, Chilli &  
Tomato Granita, Verjus Granita

TASTE OF LA VISTA

Hand Dived Scallop

Braised Pig Cheek, Cannellini Beans  
Cauliflower

Burrata Tartufo

Manuka Honey, Scottish Truffle  
Hogweed Seed

Char Grilled Heritage Carrots

Smoked Ricotta Cheese, Parsley

Brushetta Quattro

Roast San Marzano Tomato & Basil  
Crushed Pea & Courgette  
Porcini Pickled Shallot & Olive

TO CONTINUE

West Coast Lobster

Garlic Butter  
Market Price

Roasted Cod

Cauliflower Puree, Leeks, Pickled  
Sultanas, Tarragon, Chicken Jus,  
Cauliflower Florets

Roast Hake

Tomatoes, Green Olives, Wild  
Garlic, Fish Jus, Lardo

Duck Breast

Beetroot, Cherry Ketchup, Radicchio  
Duck Croquet, Marmalade Jus

Marinated Celeriac

Buttered Savoy Cabbage, Crispy  
Polenta, Lovage Emulsion, Wild  
Mushroom Puree, Crispy Lovage

Ricotta Gnocchi

Peas, Broad Beans & Asparagus  
Butter Emulsion, Parmesan Crisp

TASTE OF LA VISTA

Grilled Swordfish

Artichoke Tapenade,  
Deep Fried Artichoke

Spaghetti Carbonara

Guanciale, Egg Yolk,  
Pecorino Romano

Three-Cornered Leek Pesto

Morel Mushrooms, Sea leeks  
Toasted Pine Kernels

Rigatoni Beef Cheek & Short Rib

Barolo Ragù, Beef Dripping  
Pangratto

TO FINISH

Millefeuille

Caramelised Puff Pastry,  
Crowdie Mousse,  
Fresh Strawberries, Basil

Rhubarb "Raviole"

Poached Rhubarb,  
Creamy Rice Pudding,  
Hibiscus Foam, Herb Sorbet

Citrus Pavlova

Crisp Meringue, Orange Curd  
Kumquat Marmalade, Pickled  
Kumquat, Glaswegin Sorbet

Choose From Our Locally

Sourced Fine Cheese Selection

Sweet Grapes, Seasonal Chutney, Crackers  
(supplement £15.00)

Cranachan Baked Alaska

Raspberry Sorbet, Cream Parfait,  
Oat Sponge, Whisky Syrup,  
Toasted Meringue

Pine & Chocolate

Chocolate Cremeux,  
Caramel Sauce,  
Brunt Pine Ice Cream

TASTE OF LA VISTA

Tartufo

Vanila Gelato Encased in Milk  
Chocolate & Hazelnut Shell

Tiramisu

Layers of Sponge Soaked in Espresso,  
Marscapone & Cream

PROVENANCE

Where our food comes from is as important to us as how we cook it. We take pride in sourcing our products and preparing our dishes for you.

We nurture our relationships with suppliers such as Cairnhill Farm, George Campbell & Sons and Coeur Sauvage. These are just a few to mention.

Our aim is to deliver the best quality Scottish meat, fish and shellfish to your table.

SIDES

all at £7

Triple Cooked Chips (V, G)  
(Add Truffle & Parmesan for £3.00) (G, D)

Chilli & Garlic Crunch Buttered Mix Kale (V, D)

Chantenay Carrots, Orange Glaze, Dukkah (V)

Ratte Potatoes, Herbs Creme Fraiche (V)

Wild Mushrooms & Kale Dressing (V, D)

Heritage Tomato Salad (V, Mu, SD)  
Rainbow Radish, Pickled Shallots



CAMERON HOUSE  
ON LOCH LOMOND

If you have any concerns regarding food allergens please ask a member of staff and you will be provided with detailed information on each dish. Menu items marked will contain one or more of the following allergen (V) Vegetarian, (VE) Vegan, (G) Contains Gluten, (D) Contains Dairy/Milk, (N) Contains Nuts, (P) Contains Peanuts, (E) Contains Egg, (F) Contains Fish, (Cr) Contains Crustaceans, (M) Contains Molluscs, (S) Contains Soya, (C) Contains Celery, (Mu) Contains Mustard, (SE) Contains Sesame Seeds, (SD) Contains Sulphur Dioxide, (L) Contains Lupin. Please note a discretionary service charge of 12.5% has been added to your bill.