



— THE INN AT —
LOCH TUMMEL

Lunch

Homemade soup of the day, artisan bread (**GF, VG**) 5.5

Strathbraan battered haddock, skinny fries, smashed peas and homemade tartar 15.5

Dunkeld handmade beef burger, toasted brioche bun, perthshire streaky bacon, american cheese, baby gem, red onion, tomato, mayo, skinny fries (**GF) 15

Moules frites - shetland steamed mussels with a garlic, white wine and cream sauce, skinny fries (**GF) 13

Potato gnocchi, spring vegetables, pesto (V, VG, GF) 13

Scottish hand made artisan cheeses, handmade parmesan oat cakes, quince jelly (**V) 10.5

Sandwiches

Add a bowl of soup for 2.5

Club - Perthshire bacon, chicken, egg, lettuce, tomato, mayo 11

George Campbell's smoked salmon, cucumber and chive crème fraiche 10

Chana tikka – chickpea falafel, tzatziki, homemade flatbread, mixed leaves 8

Open Ploughman's – Isle of mull cheddar, in house pickled onions, homemade chutney, sundried tomato, apple, artisan soda bread (V) 9

Sides 4

Bread board, skinny fries, mixed leaf salad, roasted veg, sautéed tender stem broccoli, cauliflower cheese

Desserts

Mille fuelles, mixed berry cream, strawberry salsa, orange gel (V) 7

Seasonal fruit crumble, traditional vanilla custard (V, VG**) 7

Chocolate & prosseco mousse, orange shortbread 7

()- For allergen information, please ask a member of staff.**