



— THE INN AT —
LOCH TUMMEL
Dinner

Starters

Soup of the day, home baked soda bread **(GF**, V**)** 5.5

Selection of charcuterie, baby leaf salad, soda breads and sun blushed tomato **(GF**)** 9

“Scotch egg” – quails egg encased in haggis with panko crumb, house salad cream, dressed leaves 7.5

Lentil salad with pickled cucumber, garden herbs, beetroot puree **(VG, V, GF)** 6

Stornoway black pudding with guinea fowl mousse, wrapped in leeks, served with pear and apple compote 7

Tempura mackerel, citrus mayo, teriyaki sauce, garden salad 7.5

Mains

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

Herb and oat crusted Borskied farm pork, carrot puree, apple fritters, arran mustard jus 16.5

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

Shetland steamed mussels with garlic, white wine and cream, soda bread **(GF**)** 15

Pan fried seabass, tapenade crushed potatoes, tomato concasse, balsamic reduction, crispy leeks **(GF)** 17

Sides 4 (DBB supplement)

Bread board, hand cut fries, mixed leaf salad, rosemary & thyme roasted veg, sautéed tender stem broccoli, cauliflower cheese

Desserts

Mille fuelles, mixed berry cream, strawberry salsa, rhubarb granita 7

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

Chocolate & prosecco mousse, orange shortbread **(GF**)** 7

Scottish artisan cheeses, handmade parmesan oat cakes, quince jelly **(GF**, V**)** 10.5 (£4 DBB supplement)

() For allergen information, please ask a member of staff. Please allow 30 – 40 mins to prepare your food when the main course is your first course.**