



— THE INN AT —  
**LOCH TUMMEL**

## Sunday lunch

### Starters

Soup of the day, 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 homemade beef burger, toasted brioche bun, American cheese, Ayrshire streaky bacon, baby gem, red onion, tomato, mayo, hand cut fries (GF\*\*) 15

Strathbraan battered haddock, hand cut fries, smashed peas, in-house tartar 15.5

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

Roast shoulder of bonskied farm pork with rosemary & thyme roasted carrots and parsnips, roasted potatoes, cauliflower cheese, tender stem broccoli, yorkshire pudding, roast gravy (\*\*GF) 17

Supreme of chicken with rosemary & thyme roasted carrots and parsnips, roasted potatoes, cauliflower cheese, tender stem broccoli, yorkshire pudding, roast gravy (\*\*GF) 17

Chickpea and puy lentil roast with rosemary & thyme roasted carrots and parsnips, roasted potatoes, cauliflower cheese, tender stem broccoli, yorkshire pudding, red wine gravy (VG\*\*, V) 13

### Sides 4

Homemade 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 handmade artisan cheeses, handmade parmesan oat cakes, quince jelly (GF\*\*, V\*\*) 10.5

**2 courses 21.95** (£4 cheese supplement)

**3 courses 24.95** (£4 cheese 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.**