



———— THE INN AT
LOCH TUM
Lunch

Light Bites £11

Smoked Haddock Soufflè
Beetroot Tarte Tatin (V)
Roasted Pear & Blue Cheese Salad (V)
Cheeseboard (V)
Charcuterie (GF**)

Sandwiches £10

all on homemade sourdough

Cheese & Pickle (V)
Smoked Salmon and Chive Crème Fraiche
Steak with Confit Onion & Cheese

Mains £15

(**) 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.)

Bacon cheese burger & Fries (GF**)
Fish & Chips (GF)
Confit Duck, Hand cut Fries & Salad (GF)
Pork Escalope & Hand cut Fries
Handmade ravioli (V)

Desserts £7

Vanilla Pannacotta
Seasonal Crumble (V, Vg)
Chocolate Delice (V)



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MEL

Nibbles £6

Bread Board with Olives (V)
Potato Skins with Chili Aioli (V)
Chipolatas with Sticky Mustard Glaze

Jacket Potatoes £9

Prawns with Marie Rose Sauce
Coronation Chicken
Baked Beans & Cheese (V)

Sides £4

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Hand cut Fries (V)
Roasted Veg (V)
Seasonal Veg (V)

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