



— THE INN AT —  
**LOCH TUMMEL**

### **Starters**

Soup of the day, home baked bread (GF\*\*, V, VG\*\*) £10

Calamari fritti, garlic aioli £13

Glazed sweet chilli chicken wings, rocket (GF) £11

Poached pear and rocket salad, roasted pecans, Tain blue murder cheese, maple and balsamic glaze (V, GF) £14

Butternut croquettes, membrillo, cream cheese & balsamic reduction (V) £12

Garlic & chilli jumbo prawns, toasted sourdough (GF\*\*) £15

### **Mains**

6oz burger, toasted brioche, Edam cheese, smoked streaky bacon, leaves, beer onions, beef tomato, mustard mayo, hand cut chips £24

28-day dry-aged 8oz ribeye, hand cut chips, vine ripened tomato, rocket with a choice of mushroom or peppercorn sauce (GF\*\*) £40

Pan seared tuna steak, pepperonata, anchovy new potatoes, spinach leaves & salsa verde (GF) £30

Whole Spring chicken, hand cut chips, garden salad £24

8oz Hawkstone beer-battered haddock, hand cut chips, mushy peas, curry & tartare sauces £23

Golden quinoa bowl with roasted sweet potato, chickpeas, kale & dried fruit, dressed with tahini, lemon, ginger & honey (GF, VG, V) £23

### **Sides £6**

Hand cut chips (GF, VG, V)

Seasonal greens (GF, VG, V\*\*)

Garden salad (GF, VG, V)

### **Desserts**

Seasonal crumble, Arran vanilla ice cream (GF, V, VG\*\*) £10

Seasonal cheesecake £12

Sticky toffee pudding, butterscotch sauce & Arran vanilla ice cream £10

Scottish cheeses, handmade oatcakes, quince jelly (GF\*\*, V\*\*) £18

**(\*\*) Denotes, can be altered for dietary needs. For all 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.)**

*a discretionary 12.5% service charge will be added to your bill.*