



— 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
Seasonal risotto (GF, V, VG**) £12
Garlic & chilli jumbo prawns, toasted sourdough (GF**) £15

Rolls all £8

Pork belly, apple sauce
Tuna mayo, cucumber
Smoked salmon, cream cheese, cucumber

Mains

6oz burger, toasted brioche, Edam cheese, smoked streaky bacon, leaves, beer onions, beef tomato, mustard mayo, hand cut chips £24
8oz pork chop, caramelised apples, celeriac mash, cider sauce, buttered cavolo nero (GF) £26
7oz Hawkstone beer-battered haddock, hand cut chips, mushy peas & tartare £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
Chocolate & orange bread and butter pudding, vanilla custard (V) £11
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.