



— THE INN AT —
LOCH TUMMEL

Dinner menu

2 courses £37

3 courses £42

Starters

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

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

Calamari, chilli aioli **(GF)**

Poached pear and rocket salad, pecans, blue murder cheese, maple and balsamic glaze **(V, GF)**

Stornoway haggis bon bons, brandy peppercorn sauce

Mains

Dunkeld handmade beef burger, toasted brioche bun, Perthshire smoked streaky bacon, American cheese, leaves, red onion, tomato, mayo, hand cut fries **(GF**)**

Medium roasted rump of Lamb, braised haricot beans, flavored with rosemary and thyme lamb jus, gratin Savoyard potatoes and seasonal greens **(GF**)**

Mushroom and chestnut en crouete, garlic mashed potatoes, maple drizzled carrots and parsnips, braised greens and a brandy peppercorn sauce **(V)**

Pan fried sea trout, Scottish asparagus, peas & turnip in a butter and herb sauce **(GF)**

Pan roasted chicken Milanese, lemon oil, rosemary roasted potatoes, seasonal greens, confit tomatoes

Sides 5

Bread basket

Hand cut fries **(GF)**

Sautéed greens **(GF)**

Side salad **(GF)**

Maple drizzled roasted carrots and parsnips **(GF)**

() 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.**



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Desserts

Seasonal crumble, Arran vanilla ice cream (**V, VG****) **contains nuts**

Bread and butter pudding with fresh cream (**V**)

Scottish cheeses, handmade oat cakes, quince jelly (**GF**, V****) **£3 supplement**

After dinner coffee all at £9

Gaelic coffee

French coffee

Edradour coffee

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