



THE LODGE ON LOCH GOIL DISHES

START

LANGOUSTINE	Loch Long Langoustine, nettle, barley, jersey royal potato
GOATS CHEESE	Scurvy grass, pickled veg, pumpkin, burnt cheddar
36 HOUR PORK	Apple, Smoked Ham, Dijon Custard, Scratchings

MAIN

SPRING LAMB	Kale, pea, sweetbreads, burnt onion
TURBOT	Fermented Ramson, Roast Scallop, Potato Tube, Scallop Salt
TORTELLINI	Onion Squash, Baby Gem, Rocket

FINISH

CHOCOLATE	Tart, Crackle, Croquant, Vanilla Ice
FRUIT & NUT	Pine, Anise, Raisin, Dry & Sweet Nuts, Raspberry Macaroon
SOUFFLÉ	Mango, Matcha Green Tea, Puffed Rice

For special dietary requirements or allergy information, please speak with our staff before ordering.

The Lodge on Loch Goil is passionate about quality & committed to our local food suppliers.

We would like you to know that some of our dishes may contain nuts, and we do not knowingly use genetically modified food products. Our prices include VAT & a discretionary service charge of 10% will be added to your bill. For more information, please speak to a member of staff.