



## THE LODGE ON LOCH GOIL DISHES

### START

**LANGOUSTINE** Loch Long Langoustine, nettle, barley, jersey royal potato

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**GOATS CHEESE** Scurvy grass, pickled veg, pumpkin, burnt cheddar

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**36 HOUR PORK** Apple, Smoked Ham, Dijon Custard, Scratchings

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### MAIN

**SPRING LAMB** Kale, pea, sweetbreads, burnt onion

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**TURBOT** Fermented Ramson, Roast Scallop, Potato Tube, Scallop Salt

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**TORTELLINI** Onion Squash, Baby Gem, Rocket

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### FINISH

**CHOCOLATE** Tart, Crackle, Croquant, Vanilla Ice

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**FRUIT & NUT** Pine, Anise, Raisin, Dry & Sweet Nuts, Raspberry Macaroon

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**SOUFFLÉ** Mango, Matcha Green Tea, Puffed Rice

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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.