
lunch / 2 courses £16.95 / 3 courses £19.95

starters...

Soup of the day / GF

Crispy Salt & Chilli Calamari / Thai dipping sauce / pak choy / sesame / F

Beetroot Tartare / capers & shallots / beetroot yoghurt / wasabi / apple V / VG / GF

Shetland Mussels / chilli, coconut & lime SF / GF (available as a starter or main)

Indian Spiced Belly of Scotch Pork / hot & sour radish / pickled cucumber / cumin yoghurt / P / GF

Crispy Thai Chicken Salad / pickled Daikon / peanuts /mint / coriander / sesame & miso dressing

main courses...

Scottish Salmon Fillet / braised daikon / seasonal vegetables / tomato, tamarind & chilli broth / F / GF

Aromatic Chicken Breast / kung po fluid gel / roasted peanut & lemon grass sauce/ pak choy / soy glazed wild mushroom /Gf / D

Rump of 35 Day Dry Aged Scotch Beef / Miso & cauliflower Puree / Crispy shallots / king oyster mushroom / sesame / dulse seaweed D (£3.95 supplement)

Crispy Marinated Tofu / Mint / Coriander / Toasted Nuts / Pickled Radish / Pickled Carrot Ribbons / Seaweed / Sesame Dressing SE / D / E

Vietnamese Style Fried Soft Shell Crabs / hot & sour dipping sauce / baby gem lettuce / Thai basil / shiso / sticky rice / SF /

desserts...

Tonka bean pannacotta / passion fruit gel / honeycomb / micro basil / E / D

Sticky Toffee Pudding / Toffee sauce / vanilla ice cream / E / D

Eton Mess / Chantilly cream / fresh strawberries E / D

Crème Brûlée / poached rhubarb / rhubarb sorbet / shiso / shortbread crumb E / D

Selection of Cheeses / chutney / oatcakes E / D (£4.95 supplement)

Please advise your server of any allergies.

Dietary Requirements - A - Alcohol / D- Dairy / E- Eggs / VG – Vegan / V – Vegetarian / F – Fish / SF – Shellfish / GF – Gluten Free / N – Nuts / P – Pork / Se – Sesame

Wifi: Glenmoriston Guest / Password: letmein123