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## Pre-Theatre / 2 Courses £19.95 / 3 Courses £22.95

### 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

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### 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 / dulce seaweed D (\$3.95 supplement)

**Tempura King Prawns** / Tomato / smoked paprika & prawn sauce / tomato compote / jasmine rice / D

**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 /

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### desserts...

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

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

**Eton Mess** / Chantilly cream / fresh strawberries D / E

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

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

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**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

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**Wifi: Glenmoriston Guest / Password: letmein123**