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**appetizers...**

Crispy Salt & Chilli Soft Shell Crab / Crab & Thai Green Mango Salad / Hot & Sour Dipping Sauce / Sf / F / Se £11.95

Soup of the day / GF £5.95

Beetroot Tartare / capers & shallots / beetroot yoghurt / wasabi / apple V / VG / GF £8.75

Seared Scottish Salmon / Ponzu dip / Spring Onion / Radish / Sesame / Curly Endive / Miso £10.50

Ardgay Venison Loin Tartare / Wasabi Mayonnaise / Pickled Daikon / Salt & Chilli Cured Egg Yolk / Japanese Pickled Ginger £11.95

Isle of Uist King Scallops & Crispy Pork Belly "Kewali" / Pineapple / Chilli / Miso / Sesame £14.95

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**main courses...**

Wild Stone Bass Fillet & Isle of Uist King Scallop / Tamarind, Chili & Shetland Mussel Broth / Minestrone of Vegetables / Chervil / Steamed Jasmine Rice F / Gf £29.00

Five Spice & Honey Glazed Duck Breast / Roasted Cauliflower / Aromatic Peanut & Coconut Puree / Seasonal Wild Mushrooms / Pak Choy / Gf / D £26.50

Ras el Hanout Spiced Ardgay Venison Loin / Roasted Pumpkin / Pumpkin & Cumin Puree / Spiced Ratatouille & Cous Cous / Sour Cream Raita £27.50

Catch of the Day / Herb Crushed Potatoes / Miso & Sesame Vinaigrette / Radish / Spring Onion / Broccoli / Toasted sesame seeds £27.50

Tempura Seabass Fillets & Char Grilled King Prawns / Wok fried Greens / Spicy Sauce Gribiche with Chilli / Charred Lime / Hand Cut Fries £24.50

Tofu "Bibimbap" Risotto / Fragrant Risotto Rice / Crispy Tofu / Nori Seaweed / Seasonal Wild Mushrooms / Pickled Red Radish / Beansprouts / Spring Onion / Boiled Egg / Pak Choy / Korean Gochujang Sauce £18.95

200 Gram Scotch Fillet Steak / Contrast Aromatic Compound Butter / Vietnamese salad of Mint / snow peas / pickled cucumber / shallots / pickled carrot / bean sprouts / toasted peanuts / sesame £35.00

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**dry aged beef...**

Our steaks are locally sourced, grass-fed Aberdeen Angus, which we dry age for a minimum of 35 days in-house and serve with Salt & Chilli Shallots / Star Anise Carrots

250g dry aged rib eye £32 / 250g dry aged sirloin steak £32 /

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**sauces...**

peppercorn £2.00 / miso & ginger butter £2.00

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**side dishes...**

Double cooked chips £3.85 / Clotted cream mash potato £3.50 / Star anise carrots £3.50 / Seasonal salad £3.85 / Broccoli, toasted sesame seeds, miso £3.85 /

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**desserts...**

A Duo of Lime & Coconut / Lime & Coconut Posset / Coconut Water Gel / Lime Sorbet / Lime Crisp / Honeycomb / E / D £7.50

Pear & Star anise Tart tatin / Scottish Tablet Ice Cream ( Please allow 15 mins cooking time) E / D / V £7.50

Lemongrass Crème Brulee / Brambles Sorbet / Apple Crisps E / D £7.50

Dark Chocolate, Raspberry & Chili Mousse / Ginger Shortbread Base / Raspberry Sorbet / Dried & Fresh Raspberries / E / D £7.50

A selection of ice creams & sorbets (please ask your server for today's choices) GF/D/E £4.95

Selection of Scottish Cheeses / Spiced pear Chutney / Oatcakes E / D £11.95

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**hot drinks...****tea**

english breakfast / earl grey / peppermint / strawberry & raspberry / lemon & ginger / cranberry & raspberry / green / camomile / decaf £2.90

**coffee**

latte / espresso / cappuccino / americano / decaf £3.00

flavoured lattes / caramel / hazelnut / vanilla / £3.60

liqueur coffees / whisky / brandy / tia maria / baileys / Cointreau / Amaretto / etc / £8.50

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**Dietary Requirements & Allergens...**

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

The kitchen contains nuts. Please advise your server of any allergies or dietary requirements

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All prices include VAT at the current rate

A discretionary service charge of 10% may be added to your bill for tables of 6 or more

Minimum spend £18.95 per person



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