
starters...

north uist scallops, purple cauliflower purée, beetroot and coral powder (gf)
£11.95

scorched highland beef tartare with wild mushrooms, kale & a wild mint sauce (can be gf & df – please ask)
£8.95

kakiage tempura prawns, jasmine rice and lime earl grey tea
£9.95

soup of the day – please ask your server
£4.50

14 hour cooked pork belly with apple cider purée and a spring onion & cucumber green apple salad (can be gf & df – please ask)
£8.50

west coast sea trout tatiki, asian slaw, crispy kale, puffed rice and a teriyaki dressing (gf & df)
£8.95

marinated egg yolk, extra virgin olive oil & rosemary pomme purée, clava brie cream & truffle oil (v) (can be gf – please ask)
£7.25

mains...

perthshire rump of lamb, citrus colcannon, rosemary infused chantenay carrots & pickled red onions (gf)
£22.50

fillet of west coast sea trout with wilted pak choi, Chilli & Lime rice, ginger & wasabi tapioca (can be gf & df – please ask)
£19.95

breast of cornfed chicken filled with sausage meat and prune stuffing, carrot purée, kale, fondant potatoes and hazelnut crumb
£18.95

roasted venison fillet, milk & celeriac purée, pommes dauphine, redcurrant & juniper jus (gf)
£24.00

gressingham duck breast, butternut squash & orange purée, noisette pak choi & spicy basmati rice
£22.00

squid ink risotto with cod fillet, queenie scallops, and tempura prawn
£19.95

red lentil and vegetable nut roast wellington with red pepper coulis, wilted savoy cabbage, charred pepper, broccoli and toasted almonds (v)
£15.95

Everything is cooked to order in our kitchen so we kindly ask for your patience.

the kitchen contains nuts please advise of any allergies
(v) – vegetarian, (gf) – gluten free, (df)- dairy free



WiFi: Glenmoriston Guest

grill...

dry aged beef...

our dry aged beef is locally reared and grass fed, then hung for a minimum of 35 days in our himalayan salt dry ager which you can see in the restaurant, to offer exceptionally tender meat which is rich in flavour.

250g dry aged sirloin steak*
£28.95

250g dry aged ribeye steak*
£28.95

locally sourced 200g fillet steak*
£26.00

*approximate uncooked weight

saucers: peppercorn; blue cheese; garlic & herb butter £1.75 (gf)

all steaks are served with handcut chips, slow roasted balsamic & thyme tomato and our famous tobacco onions.

burgers...

homemade contrast steak burger in a toasted brioche bun with smoked applewood cheese, crispy streaky bacon, tobacco onions, dill pickle, chilli jam, and handcut chips
£14.50

homemade venison burger in a toasted brioche bun with dill pickle, tobacco onions, blue cheese, chilli jam, handcut chips
£15.95

sides...

mashed potatoes £2.95

sautéed mushrooms £2.95

handcut chips £3.95

handcut chips, truffle oil & manchego cheese £4.95

tobacco onions £2.95

house salad £3.50

sautéed peas, spinach & bacon £3.50

desserts...

banana and rum tarte-tatin with vanilla ice cream and a rum & caramel sauce (please note this dessert requires a 15 minute cooking time)

white chocolate & peach cheesecake with passion fruit & mint sorbet

dark chocolate and salted caramel fondant with burnt honeycomb ice cream and a raspberry & limoncello gel (please note this dessert requires a 15 minute cooking time)

honey crème brûlée with raspberry pâte de fruit and raspberry sorbet (gf)

all desserts £7.25

contrast cheeseboard - selection of scottish cheeses, quince & amaretti jam, oatcakes, apple & celery
£8.95

homemade ice cream (gf) and sorbets (gf & df) - please ask for today's specials
£4.50 for 3 scoops

coffee and tea...

tea: english breakfast; earl grey; darjeeling; peppermint; fruit; green; camomile; decaf – £2.90

coffee

latte; espresso; cappuccino; americano; decaf – £3.00

caramel latte; vanilla latte; hazelnut latte - £3.60

tea / coffee & petit fours £4.50

liqueur coffees: whisky; brandy; tia maria; baileys; cointreau; amaretto; dark rum; gin £8.50

All prices include VAT @ 20%
A discretionary service charge of 10% will be added to tables of 6 or more people