
starters...

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

highland beef tartare, cavolo nero sauce, winter chanterelles (df)(gf)
£8.95

kakiage tempura prawns, jasmine rice, earl grey tea (df)
£9.95

soup of the day – please ask your server
£4.50

slow cooked pork belly, mango and sage sauce, preserved lemon (gf)
£8.50

citrus cured hebridean salmon, cucumber, mascarpone and a bloody mary sauce (gf)
£8.95

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

moules du jour – please ask your server
£8.95

mains...

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

chestnut mushroom & herb stuffed chicken supreme, chilli glazed baby turnips, spinach and black garlic purée, gin salmis jus
£18.95

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

pan-seared gressingham duck breast, crispy toffee polenta, tender stem broccoli, szechuan jus (gf)
£22.00

mugi miso monkfish, laska sweet potato dauphinoise, lemongrass velouté, fake seaweed (gf)
£19.95

nut roast wellington, chestnut and brandy purée, roasted jerusalem artichoke sour cream, crispy kale (v)
£15.95

fish du jour, fine herbs and mushroom consommé risotto, roasted garlic purée & braised salsify (gf)
£18.95

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

seasonal vegetables £3.50

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

desserts...

milk chocolate and pistachio parfait, caramel popcorn and orange marmalade (gf)

manhattan apples, french sorrel ice cream and croustillant (can be gf)

white chocolate and peach cheesecake, passion fruit and mint sorbet, cantucci di prato biscuit

port and anise poached pear, almondine, candied ginger anglaise, caramelised walnuts

hazelnut mille-feuille, biancomangiare, raspberry and five spices sorbet

all desserts £7.25

contrast cheeseboard – assorted artisanal scottish cheeses, fruit and crackers
£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

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