
starters...

North Uist scallops, quinoa salad, beetroot and coral powder (gf)
£13.95

duck terrine, whipped plum jelly, baby brioche bun, Grand Marnier apricots
£10.95

Kataifi king prawns, tahini dressing, preserved lemon gel, parsley foam
£10.95

soup of the day – please ask your server
£4.50

braised pork cheek, garam masala pomme dauphin, griotte cherry jus, Korean napa kimchi
£8.50

Boë gin gravadlax Scottish salmon, Hovmästarsås semifreddo, pickled vegetables, dill & caper yoghurt (gf)
£10.50

Parmesan doughnuts, heirloom cured tomatoes, buffalo mozzarella mousse and balsamic caviar (v)
£8.50

mussels of the day – please ask your server
£9.95

mains...

Perthshire rump of lamb, citrus colcannon, rosemary infused chantenay carrots & pickled red onions (gf)
£24.00

chestnut mushroom & herb stuffed chicken supreme, chilli glazed baby turnips, spinach and black garlic purée, gin salmis jus
£19.95

roasted venison fillet, smoked turnip fondant, heritage baby beetroot, beetroot jus (gf)
£27.00

pan-fried five spice & orange Gressingham duck breast, potato & shallot terrine, fig purée, plum & passionfruit gel, Madeira jus
£24.00

mugi miso monkfish, laska sweet potato dauphinoise, lemongrass velouté, fake seaweed (gf)
£24.00

nut roast Wellington, chestnut and brandy purée, roasted Jerusalem artichoke sour cream, crispy kale (v)
£16.95

fish of the day with gnocchi, please ask your server for today's garnish
£19.95

sides...

mashed potatoes £2.95

sautéed mushrooms £2.95

handcut chips £3.95

handcut chips, truffle oil & manchego cheese £4.95

extra bread basket £2.50

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.

please advise your server 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

Aberdeen Angus 200g fillet steak*
£29.00

*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
£15.95

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)

golden Cadillac pear, Bali long pepper cream, apple & cardamom sorbet

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

baked Royal Gala apple, Calvados anglaise, bay leaf ice cream, sugar tuille

all desserts £7.95

contrast cheeseboard – assorted artisanal Scottish cheeses, fruit and crackers
£9.95

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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