
lunch menu 2 courses £16.95 / 3 courses £19.95

starters...

Soup of the Day V / VG / GF

Sea Trout

Aromatic yellow curry velouté / mango / coriander / galangal / chili / spring onion SF / D / GF

Indian Spiced Belly Pork

Hot & Sour Dikon / pickled cucumber / Tempura Prawn / Ginger Aioli P / D / E / GF

Homemade Falafel

fresh herb & lemon hummus / burnt aubergine puree / tahini / Lebanese bread / confit tomatoes / compressed cucumber / pickled shallots V / VG

main courses...

Asian BBQ Pulled Pork Burger

Two 4oz Aberdeen Angus patties / melted cheddar cheese / topped with miso BBQ pulled pork / Asian slaw / marinated onions / triple cooked chips D / P / A

Aromatic Roasted Lechon (Pork) & King Prawn "Nasi Goreng"

Indonesian style fried rice, ketchup Manis , Aromatic pulled pork / king prawns / satay sauce / Egg ribbons D / P / A / N

Catch of the Day

Salt & Chili Fish / Asian salad / Yuzu & Ginger Mayonnaise / triple cooked chips / F / E

Rump Steak / Chimichurri / charred spring onions / triple cooked chips/ GF / D (£3.95 supplement)

Grilled Green Masala Marinated Sea bass

Served with a salad of/ Mango / nappa cabbage / red cabbage / bell pepper / carrot ribbons / Mango / mint / roasted peanuts / Yuzu & sesame dressing GF / F

Miso Roasted Aubergine steak White beans puree / tamarind / confit shallots / V / E / VG

desserts...

Poached Rhubarb / vanilla ice cream / honeycomb / basil D / E / V

Cardamom Panna Cotta / mango / chili D / E / V / GF

Glazed Lemon Tart / Raspberries textures D / E

Selection of Scottish Cheeses, chutney, grapes, celery, crackers (supp. £4.95 per person) / D

**We ask that you please observe social distancing.
Please advise your server of any allergies.**

Dietary Requirements

A - Alcohol / D- Dairy / E- Eggs / VG – Vegan / V – Vegetarian / F – Fish / SF – Seafood / GF – Gluten Free / N – Nuts

Some dishes contains nuts – please advise your server

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