
lunch / 2 courses £16.95 / 3 courses £19.95

starters...

Soup of the day GF

Shetland Mussels / Chorizo / tomato / smoked paprika

Citrus Marinated Scottish Salmon Fillet / shiso / pineapple / pickled samphire

Warm Duck Breast Salad / green papaya / beansprouts / coriander / roasted peanuts / red onion / mint / lime SE/GF/N

Salt & Pepper Squid Tempura / lime & chili dipping sauce F/SE

Tomato Tartare / tomato & chilli sorbet / kalamata olives / capers / micro basil V/VG/GF

main courses...

Arbroath Smokies Risotto / poached egg / curry emulsion F/E/D

Aromatic Crispy Chicken Breast Salad / mint / coriander / toasted nuts / pickled radish / pickled carrot ribbons / sesame dressing SE/D/E

North African Spiced Lamb / Preserved lemon / cous-cous / tzatziki / chilli dip N/SE

Lemongrass & Ginger 35 Day Dry Aged Rump of Scottish Beef / biryani rice / satay sauce (£3.95 supplement) GF/SE

Vegetable Tempura / a selection of seasonal vegetables / Ponzu dipping sauce / VG / V

side dishes...

triple cooked chips £3.50 / seasonal side salad £3.50 / star anise carrots £2.95 / clotted cream mash potato £3.25 / spring onion & broccoli with toasted sesame seeds & citrus £3.50 /

desserts...

Tonka bean panna cotta / passion fruit / honey comb / shiso cress D / E / V

Dark chocolate mousse / blueberry sorbet / hazelnut praline D / E / V // GF

Strawberry meringue / Chantilly cream / fresh strawberries D / E

Selection of ice creams & sorbets

Selection of Scottish cheeses / chutney / grapes / celery, crackers (£4.95 Supplement per head) / 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 – Shellfish / GF – Gluten Free / N – Nuts / P – Pork / Se - Sesame

WIFI: Glenmoriston Guest / Password: letmein123