

a la carte menu

CONTRAST
BRASSERIE

appetizers...

Seasonal Soup of the Day V / GF £4.95

Contrast "Fillet Beef Carpaccio" / Ponzu Dressing / Marinated Shallots / Garlic Crisps / Pickled Dikon / wasabi aioli / watercress / GF £14.50

Seared Isle of Uist Scallops / Grapefruit / radish / asparagus / Miso, ginger & sesame Dressing / E / F / SE £13.95

Homemade Falafel

fresh herb & lemon hummus / burnt aubergine puree / tahini / Lebanese bread / confit tomatoes / compressed cucumber / pickled shallots V / VG / SE £8.95

Scottish Langoustines / risotto / aromatic langoustine bisque / galangal / lemongrass / tempura cauliflower / SF / D / A £13.50

main courses...

Wild Halibut & Langoustine / aromatic Thai yellow curry velouté / crushed potatoes / bok choy / salmon roe / confit lime F / SF / D / GF £27.50

Isle of Uist Scallops & aromatic red braised pork cheeks / fennel / carrot / wild mushroom / GF / SF / P / D / A £25

Glazed Duck Breast / crispy leg / honey, vanilla & five spice / tempura courgette / rhubarb & ginger / sweet potato A £24

Harissa Roasted Cauliflower Steak / Olive Pistou / Wild Mushrooms / chives V / VG / GF £15.95

from the grill...

dry aged beef...

Our dry aged beef is locally reared and grass fed, then hung for a minimum of 35 days.

250g Dry Aged Sirloin Steak £28.95

200g Aberdeen Angus Fillet Steak £32.00

Sauces £2.00 Chimichurri / Peppercorn / Miso & Ginger Butter

All of our dry aged steaks come with burnt cauliflower puree / charred tenderstem broccoli / confit shallot

sides...

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...all £6.95

Pear Tart Tatin / Star anise / Brown Bread Ice Cream D / E / A / V

Rhubarb & Custard Braised Rhubarb / Swiss Meringue / Set Custard / Shortbread / Vanilla Ice Cream D / E / V

Mango & Cardamom Panna Cotta / mango & chili salsa / mango gel / honeycomb / tuille biscuit D / E

Dark Chocolate Tart / sea salt / dulce de leche / raspberry D / E

A selection of Scottish Cheeses From the trolley / spiced chutney / grapes / celery / crackers D / A £ 10.95

coffee and tea...

Tea: English breakfast; Earl Grey; Darjeeling; peppermint; fruit; green; camomile; decaf – £2.90

Coffee: latte; espresso; cappuccino; americano; decaf – £3.00 / flavoured lattes £3.60

Tea / coffee & petit fours £4.50

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

**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 / SE – Sesame / P - Pork

Some dishes may contain nuts – please ask your server

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