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**appetizers...**

Soup of the day / GF £5.95

Crispy salt & chilli calamari / Thai dipping sauce / pak choy / sesame / F £9.95

Beetroot tartare / capers & shallots / beetroot yoghurt / wasabi / apple / VG / GF £8.75

Seared Isle of Uist King Scallops / grapefruit / radish / miso ginger & sesame dressing / F / GF / Se £13.95

Crispy Scotch Pork Belly "Kewali" / hot & sour radish / pickled cucumber / cumin yoghurt / P / GF £10.50

Thai Chicken salad / pickled daikon / peanuts / mint / coriander / sesame & miso dressing / N £10.50

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**main courses...**

Wild Scottish Halibut & Isle of Uist King Scallops / braised daikon / seasonal vegetables / cockles & mussels / tomato, tamarind & chilli broth / F / GF £29.00

Barbary Duck Breast / kung po fluid gel / roasted peanut & lemon grass sauce / pak choy / soy glazed wild mushroom / GF/ D £26.50

Grilled Catch of the Day / miso & sesame vinaigrette / seasonal mushrooms / scallion / radish / coconut rice / F / Se / D £27.50

Crispy Marinated Tofu / mint / coriander / toasted nuts / pickled radish / pickled carrot ribbons / Seaweed / Sesame Dressing / Se / D / E £16.50

Vietnamese Style Fried Soft Shell Crabs / hot & sour dipping sauce / baby gem lettuce / Thai basil / shiso / sticky rice / SF £24.00

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**dry aged beef...**

Our steaks are locally sourced, grass-fed Aberdeen Angus, which we dry age for a minimum of 35 days in-house and serve with miso & cauliflower purée / salt & chili shallots / king oyster mushroom / sesame / D

200g dry aged fillet steak £35 /

250g dry aged rib eye £32 /

250g dry aged sirloin steak £32 /

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**sauces...**

peppercorn £2.00 / miso & ginger butter £2.00

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**side dishes...**

Triple cooked chips £3.85 / Clotted cream mash potato £3.50 /

Tenderstem broccoli, toasted sesame seeds, miso £3.85 / Seasonal salad £3.85 /

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**desserts...**

Tonka bean panna cotta / passion fruit gel / micro basil / E / D £7.50

Sticky toffee pudding / toffee sauce / vanilla ice cream / E / D £7.50

Eton Mess / Chantilly cream / fresh strawberries / E / D £7.50

Crème brûlée / poached rhubarb / rhubarb sorbet / shiso / shortbread crumb / E / D £7.50

A selection of ice creams & sorbets (please ask your server for today's choices) / GF / D / E £4.95

Selection of cheeses / chutney / oatcakes E / D £10.95

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**hot drinks...****tea**

english breakfast / earl grey / peppermint / strawberry & raspberry / lemon & ginger / cranberry & raspberry / green / camomile / decaf £2.90

**coffee**

latte / espresso / cappuccino / americano / decaf £3.00

flavoured lattes / caramel / hazelnut / vanilla / £3.60

liqueur coffees / whisky / brandy / tia maria / baileys / Cointreau / Amaretto / etc / £8.50

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**Dietary Requirements & Allergens...**

A - Alcohol / D- Dairy / E- Eggs / VG – Vegan / V – Vegetarian / F – Fish / SF – Shellfish / GF – Gluten Free / N – Nuts / P – Pork / Se – Sesame

The kitchen contains nuts. Please advise your server of any allergies or dietary requirements

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All prices include VAT at the current rate

A discretionary service charge of 10% may be added to your bill for tables of 6 or more

Minimum spend £16.50 per person

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Wifi: Glenmoriston Guest / Password: letmein123