

## APPETIZERS

### SOUP OF THE DAY

Please ask your server for today's soup

GF / (V / Vg optional)

£6.50

### HAND DIVED SCOTTISH SCALLOPS

Pan-Seared Scallops / Scallop Roe Gratin /  
Rosemary & Wine Sauce / Asian Spiced Pea

Puree

Sf / G / D

£15.00

### GRAVLAX

48hr Cured Scottish Salmon / Beets &  
Warm Spinach Blinis Roulade / Dill Cream  
& Salmon Roe

F / D

£12.50

### WARM ASPARAGUS & PARMA HAM SALAD

Poached Egg / Warm Asparagus / Lemon  
& Truffle Sauce

GF / E (optional)

£13.00

### HIGHLAND VENISON CARPACCIO

Highland Venison Carpaccio / Grain  
Sour Sauce / Blue Murder Cheese /  
Rocket Leaves and Cherry Tomato

G / D

£11.95

### VEGETABLE BARBEQUE CROQUET

Mixed Vegetables / Chickpea / Sweet  
Potato / Parsnips / In an Asian BBQ  
Sauce / Pickled Vegetable Salad

V / VG / G / S

£11.00

### HOI SIN DUCK SPRING ROLL

Confit Duck Leg Spring Roll / Hoi Sin / Asian Green Salad / Plum Sauce

Se / S

£11.95

## TEMPURA

Contrast Signature Dragon Roll / Tempura Prawn / Avocado / 6 pieces £16.95 Sf/Se/D F

Tempura Vegetarian Dragon Roll—Tenderstem Broccoli / Marinated Tofu /  
Mango / Spicy Mayonnaise / Teriyaki (can be vegan on request)

6 pieces £14.95 V/VG/Se/

Tempura Prawn—3 pieces £10.95 / 6 pieces £20.95 Sf/DF/F

Tempura Tenderstem Broccoli with Ponzu £8.25 V/VG

## MAINS

### DUCK EXPRESS

Pan-Seared Scottish Duck Breast / Wild  
Mushroom Risotto / Truffle Oil / Cara-  
melized Silver Onion

£27.50

D

### SUCKILING HIGHLAND PORK BELLY

Oven-Roasted Pork Belly / Potato &  
Leek Mash / Anise Carrots / Adobo  
Glazed Jus / Edamame Beans / Swede  
& Anise Puree

£26.00

DF (optional)

### SCOTTISH COD FILLET

Honey Ginger & Miso infused North  
Sea Cod / Mussel Chowder / Lumpfish  
Roe / Potato Croquet & seasonal  
Vegetables

£29.00

F / G / D

### BRAISED LAMB

Braised Lamb Shoulder / Massaman  
Sauce / Garlic Gnocchi / Mixed Vegeta-  
bles and Apricot Compote

£29.50

G

### CHICKEN EMBUTIDO

Filipino-Style Chicken Galantine / Rai-  
sin / Cheddar Potato Fondant / Anise  
Carrot / Silver Onion & Pepper Jus

£24.00

D

### CLAPSHOT

Flambee-stack / Vegan Haggis Neeps &  
Tatties / Whisky Sauce

£19.00

A / V / VG

### CATCH OF THE DAY

Haddock Fillet / Ceaser Salad / Parmigiano / Double Cooked  
Chips

£24.50

D / G / F / E

### MIX SEAFOOD PLATTER FOR 2

Crab Maki Roll / Mussels In Rosemary Cream /  
Tiger Prawns / Fish Fillet Of The Day /  
Salt and Chillie Squid / Served with mixed salad  
& Homemade Chips

£70.00

SF / G / A / D

### PAN-FRIED SEABASS FILLET

£30.00

F /

### PAN-FRIED SEABASS FILLET

Garlic Butter

£32.00

F / D / GF

### PAN-FRIED SEABASS FILLET

Sesame / Ginger & Miso Dressing

£36.00

F / Se / D

### PAN-FRIED SEABASS FILLET

Garlic Butter / Brown Shrimp

£34.00

F / SF / D / GF

Served with Biryani Rice / Grilled Vegetables / Mago & Mint Sauce

# SHARING PLATTERS FOR 2

35 DAY DRY AGED

ABERDEEN ANGUS TOMAHAWK Priced Per Gram, Please ask the server for today's weights & prices

LOCALLY SOURCED ABERDEEN ANGUS

CHATEAUBRIAND

Priced Per Gram, Please ask the server for today's weights & prices

Sharing platters served with / Double Cooked Chips / Broccoli Sesame & Miso

## FROM THE GRILL

35 DAY DRY AGED BEEF

Our steaks are locally sourced, grass-fed Aberdeen Angus, which we dry age for a minimum of 35 days in-house

All Steaks below can be gluten free

DRY AGED RIB EYE STEAK 250g £34.00

**RIB EYE STEAK**

Garlic King Prawns *SF/D*  
£41.50

**RIB EYE STEAK**

Peppercorn Sauce *A/D*  
£36.00

**RIB EYE STEAK**

Garlic & Herb Butter *D*  
£36.00

**RIB EYE STEAK**

Chimichurri  
£36.00

DRY AGED SIRLOIN STEAK 250g £34.00

**SIRLOIN STEAK**

Garlic King Prawns *SF/D*  
£41.50

**SIRLOIN STEAK**

Peppercorn Sauce *A/D*  
£36.00

**SIRLOIN STEAK**

Garlic & Herb Butter *D*  
£36.00

**SIRLOIN STEAK**

Chimichurri  
£36.00

LOCALLY SOURCED FILLET STEAK 200g £38.00

**FILLET STEAK**

Garlic King Prawns *SF/D*  
£45.50

**FILLET STEAK**

Peppercorn Sauce *A/D*  
£40.00

**FILLET STEAK**

Garlic & Herb Butter *D*  
£40.00

**FILLET STEAK**

Chimichurri  
£40.00

Our steaks are served with French beans, cherry tomato & double cooked chips

## SIDES £4.00 & SAUCES £2

Broccoli with Sesame & Miso  
*Se*

Onion Rings  
*D*

Rocket & Parmesan Salad  
*D/GF*

Double Cooked Chips  
*GF*

Parmesan & Truffle Chips  
Add £1.00

Chimichurri Sauce  
*D/GF*

Creamed Mashed Potato  
*D*

Peppercorn Sauce  
*D/A*

Garlic & Herb Butter  
*D/GF*

Contrast Side Salad & Oriental Dressing  
*SE/N*

## DESSERTS

**LEMON CURD**

Lemon Curd Cheesecake / White Chocolate  
Crumble / Lemon Sorbet & Meringue  
*GF/D/E*  
£8.50

**PINEAPPLE SPONGE**

Upside Down Pineapple Cake / Rum &  
Caramel Sauce / Rum & Raisin Ice Cream  
*D/E/G*  
£8.50

**BANANA BROWNIE**

Banana Brownie / Peanut Parfait /  
Banana Ice Cream  
*D/N/E/G*  
£8.50

**CONTRAST CHEESE PLATE**

Selection of Scottish Cheeses |  
Spiced Pear Chutney / Artisan Crackers  
*D*  
£11.95

**SELECTION OF ICE CREAM OR SORBET**

Please ask for Today's Selection  
Can be *V/VG*  
£7.50

**SPRING 5-SPICE APPLE ROLLS**

Fried Caramelized Apple n 5-spice /  
Sesame & coconut Sorbet / Orange  
Sauce  
*E/G/D/Se*  
£8.50

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 £18.00 per person please

Wifi—Glenmoriston Guest / Password letmein123

**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

Please inform your server of any dietary requirements or allergies



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