
starters...

North Uist King Scallops, Cured Savoy Discs, Tenderstem Broccoli Puree, Golden Raisins, Walnut and Caper Relish (gf)
£13.95

Chicken Galantine, Black Pudding Biscuit, Herb Sauce, Red Cabbage and Apple Cider Compote
£10.95

Sea Cajun King Prawns, Parsnip Three Ways, Crustacean Bisque, Smoked Herring Caviar (gf)
£11.95

Soup of the Day – please ask your server
£4.50

Barbequed Pork Belly, Beer Pickled Fennel, Root Vegetable Slaw, Smoked Raspberry Vinaigrette (gf)
£9.50

Boë Gin Gravadlax Scottish Salmon, Hovmästarsås Semifreddo, Pickled Vegetables, Dill & Caper Yoghurt (gf)
£10.50

Courgette and Carrot Laces, Cured Heirloom Baby Tomatoes, Pistachio and Basil Pesto, Pickled Roots (v)(gf)
£8.95

Mussels of the Day – please ask your server
£9.95

mains...

Perthshire Rump of Lamb, Citrus Colcannon, Rosemary Infused Chantenay Carrots & Pickled Red Onions (gf)
£24.00

Blueberry Stuffed Chicken Supreme, Sage Pomme Cocotte, Pickled Pearl Onions, Leek Puree, Blueberry Jus
£19.95

Roasted Ardgay Venison Fillet, Crispy Truffle Polenta, Sauteed Wild Mushrooms, Heritage Baby Carrot, Wilted Kale (gf)
£27.00

Pan-Fried Gressingham Duck Breast, Potato & Onion Terrine, Fig & Madeira Purée, Plum & Passionfruit Sauce, Granny Smith Apples (gf)
£24.00

Pan-seared Monkfish Loin, Roasted Pepper Caviar, Slow Cooked Tomato Consommé, Fragrant Wild Basmati Rice, Leek Ash (gf)
£24.00

Baked Celariac and Golden Cross Risotto, King Oyster Mushroom Scallops, Rosemary Air, Balsamic Silver Skin Onions (v)(gf)
£16.95

Fish of the Day with Gnocchi, please ask your server for today's garnish
£19.95

sides...

mashed potatoes £2.95

sautéed mushrooms £2.95

handcut chips £3.95

handcut chips, truffle oil & manchego cheese £4.95

extra bread basket £2.50

tobacco onions £2.95

house salad £3.50

sautéed peas, spinach & bacon £3.50

seasonal vegetables £3.50

Everything is cooked to order in our kitchen so we kindly ask for your patience.

please advise your server of any allergies

(v) – vegetarian, (gf) – gluten free, (df) – dairy free



WiFi: Glenmoriston Guest

grill...

dry aged beef...

Our dry aged beef is locally reared and grass fed, then hung for a minimum of 35 days in our Himalayan salt dry ager which you can see in the restaurant, to offer exceptionally tender meat which is rich in flavour.

250g Dry Aged Sirloin Steak*
£28.95

250g Dry Aged Ribeye Steak*
£28.95

Aberdeen Angus 200g Fillet Steak*
£32.00

*approximate uncooked weight

saucers: peppercorn; blue cheese; garlic & herb butter £1.75 (gf)

All steaks are served with handcut chips, slow roasted balsamic & thyme tomato and our famous tobacco onions.

burgers...

Homemade Steak Burger in a Toasted Brioche Bun with Smoked Applewood Cheese, Crispy Streaky Bacon, Tobacco Onions, Dill Pickle, Chilli Jam, and Handcut Chips
£16.95

Homemade Venison Burger in a Toasted Brioche Bun with Dill Pickle, Tobacco Onions, Blue Cheese, Chilli Jam, Handcut Chips
£16.95

desserts...

Golden Cadillac Pear, Bali Long Pepper Cream, Apple & Cardamom Sorbet

White Chocolate and Peach Cheesecake, Passion Fruit and Mint Sorbet, Cantucci di Prato Biscuit

Elderflower and Gin Dacquoise, Gooseberry Crème Legere, Candied Turnip, Parsnip Ice Cream

Dark Chocolate Delice, Caramelised Hazelnuts, Dark Isle Porter Syrup, Malt Ice Cream

all desserts £7.95

Contrast Cheeseboard – Assorted Artisanal Scottish cheeses, Fruit and Crackers
£9.95

Homemade Ice Cream (gf) and Sorbets (gf & df) - please ask for today's specials
£4.50 for 3 scoops

coffee and tea...

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

Coffee

latte; espresso; cappuccino; americano; decaf – £3.00

caramel latte; vanilla latte; hazelnut latte - £3.60

Tea / coffee & petit fours £4.50

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

All prices include VAT @ 20%

A discretionary service charge of 10% will be added to tables of 6 or more people
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