

## APPETIZERS

### SOUP OF THE DAY

Please ask your server for today's soup

GF / V / Vg

£5.95

### HAND DIVED SCOTTISH SCALLOPS

Pan-Seared Scallops / Black Curry Sauce /  
Potato Carpaccio / Chilli Pineapple Salsa /

Scallop Roe Vol Au Vent

Sf / Se / (GF Optional)

£15

### TUNA TIRADITO

Seared Tuna Loin / Soy Chili / Crispy

Radish

SF / S

£12

### VENISON TARTARE

Fresh Smoked Venison Tartare /  
Japchae Salad (glass noodles) /

Orange Tapioca

Se / GF

£12

### HOI SIN DUCK SPRING ROLL

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

Se / S

£9.95

### CHICKEN LIVER PATE

Scotch Whisky Liver Pate / Edamame

Masala Salad / Blueberry Compote /

Grain Dill Cream Cheese Pudding

D

£10.95

### PETIT SALAD

Roasted Spiced Beetroot / Truffle  
Salad / Pistachio / Sesame Seed /

Aged Balsamic

N / Se / GF

£11.00

## TEMPURA

Contrast Signature Dragon Roll / Tempura Prawn / Avocado / 6 pieces £14.95 Sf/Se/D/F

Tempura Vegetarian Dragon Roll—Tenderstem Broccoli / Marinated Tofu /

Mango / Spicy Mayonnaise / Teriyaki (can be vegan on request)

6 pieces £13.95 v/Vg/Se/

Tempura Prawn—3 pieces £9.95 / 6 pieces £19.95 Sf/DF/F

Tempura Tenderstem Broccoli with Ponzu £7.25 v/Vg

## MAINS

### GRESSINGHAM DUCK BREAST

Blackened Duck Breast / Curried Truffle  
Sauce / Stir Fried Vermicelli Noodles &  
Green Vegetables / Fried Cauliflower

£26.50

GF

### HIGHLAND VENISON

Venison Fillet with Chimichurri Crust  
/ Vol Au Vent Mash Potato / Grain  
Mustard Jus / Baby Courgette

£27.50

D / E / (GF Optional)

### LIMONCELLO CHICKEN

Supreme Chicken Breast Marinated In  
English Mustard / Burnt Lemon Cello  
Sauce / Butter Vegetables / Chicken  
Kofta In Lemongrass / Gravy

£22.00

GF

### XO PORK BELLY

Scottish Roasted Pork Belly / Brandy  
Jus / Carrots / Pickled Onion / Potato /  
Courgetti / Leeks & Turnip Masala

Puree

£24.00

S / GF

### SCOTTISH SALMON MOSAIC

Salmon Roulade in Seaweed / Lentil  
Broth / Buchi

£25.00

F / Se / GF

### CATCH OF THE DAY

#### TAKOYAKI FISH

Tempura Haddock Fillet In Turmeric /  
Teriyaki Sauce / Spicy Mayo & Bonito  
Flakes / Served With Chips

£24.50

F / S / D / E / (GF Optional)

### MONKFISH BALLOTINE

Pan-Seared Monkfish / Risotto  
Kimchi / Pumpkin

£27.50

D / GF

### ALOO TIKI

Authentic Indian Spiced Vegetable Po-  
tato Cake / Local Garden Vegetables  
& Mint Chutney

£18.00

GF

### MIX SEAFOOD PLATTER FOR 2

Grilled Squid / Mussels / Catch of the  
Day / Prawns / Soft Shell Crab /  
Chilli Scallop Roe

Served with mixed salad & homemade  
fresh chips & a lemon butter sauce

£65.00

SF / (GF Optional)

### PAN-FRIED WHOLE SEABASS

£30

F / GF

### PAN-FRIED WHOLE SEABASS

Garlic Butter

£32

F / D / GF

### PAN-FRIED WHOLE SEABASS

Sesame / Ginger & Miso Dressing

£36

F / SF / D

### PAN-FRIED WHOLE SEABASS

Garlic Butter / Brown Shrimp

£34

F / SF / D / GF

Served with herb new potatoes/ sesame bok choy

# 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 £32

##### RIB EYE STEAK

Garlic King Prawns SF/D  
£39.50

##### RIB EYE STEAK

Peppercorn Sauce A/D  
£34

##### RIB EYE STEAK

Garlic & Herb Butter D  
£34

##### RIB EYE STEAK

Chimichurri  
£34

#### DRY AGED SIRLOIN STEAK 250g £32

##### SIRLOIN STEAK

Garlic King Prawns SF/D  
£39.50

##### SIRLOIN STEAK

Peppercorn Sauce A/D  
£34

##### SIRLOIN STEAK

Garlic & Herb Butter D  
£34

##### SIRLOIN STEAK

Chimichurri  
£34

#### LOCALLY SOURCED FILLET STEAK 200g £35

##### FILLET STEAK

Garlic King Prawns SF/D  
£42.50

##### FILLET STEAK

Peppercorn Sauce A/D  
£37

##### FILLET STEAK

Garlic & Herb Butter D  
£37

##### FILLET STEAK

Chimichurri  
£37

Our steaks are served with a King mushroom, grilled garlic, arugula salad & truffle dressing.

## SIDES £4.00 & SAUCES £2

Broccoli with Sesame & Miso  
Se/GF

Onion Rings  
D

Rocket & Parmesan Salad  
D/GF

Double Cooked Chips  
GF

Parmesan & Truffle Chips  
Add £1.00

Chimichurri Sauce

Creamed Mashed Potato  
D

Peppercorn Sauce D/A

Garlic & Herb Butter D

Contrast Side Salad & Oriental Dressing  
SE/N

## DESSERTS

### PRALINE MOUSSE

Hazelnut Caramel Cake / Chocolate  
Chantilly / Raspberry Sorbet  
D/E/N  
£7.50

### BAKED ALASKA

Vanilla, Chocolate & Strawberry Ice  
Cream / Honey Sponge / Swiss Meringue  
D/E  
£7.50

### PASSION FRUIT CRÈME BRULEE

Mango Coulis / Passion Fruit Caviar /  
Coconut Sorbet  
D/E/GF  
£7.50

### 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

### CHOCOLATE ORANGE FONDANT

Blood Orange Sorbet / Charred Orange  
Segments  
D  
£7.50

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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