

## APPETIZERS

### SOUP OF THE DAY

Please ask your server for today's soup

GF / V / Vg  
£5.95

### BEEF BULGOGI SALAD

Sesame Dressing Marinated Beef / Asian  
Slaw / Sesame Fried Shallot / Pickled  
Mushroom  
F / N / Se  
£12

### VEGETABLE PAKORA

Seasonal Vegetable Fritters / Vegan  
Mint Gel / Tamarind Chutney  
V / GF  
£11.00

### ISLE OF UIST KING SCALLOPS & CRISPY SCOTCH PORK SISIG

Pan Seared Scallops / Gulf Spice With  
Sesame Seed / Lime Dill Yoghurt Sauce /  
Crispy Pork Sisig  
Sf / P / Se / S

### TUNA TIRADITO

Seared Tuna Loin / Soy Chili /  
Crispy Radish  
SF / S  
£12

### SALMON AVOCADO MOUSSE

Salmon Cream Cheese Mousse / Guaca-  
mole / Pea Glaze / Sesame Tuile  
D / Se  
£11.50

## TEMPURA

Contrast Signature Dragon Roll / Tempura Prawn / Avocado / 6 pieces £14.95 <sup>Sf/Se/Df</sup>

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

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

Tempura Tenderstem Broccoli with Ponzu £7.25 <sup>V/Vg</sup>

## 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

## MAINS

### DUCK PASTRAMI

Infused Duck Breast In Pastrami /  
Potato & Chorizo Fritti / Pickle Shallot /  
Baby Carrot / Spice Cider Jus / Infused  
Strawberries In Lemon Grass  
£26.50  
E

### PORK TOMAHAWK

350g Grilled Pork Tomahawk Marinat-  
ed In Peri-Peri & Garlic Lemon Grass /  
Potato Caper Salad  
£25.00  
GF

### WILD SCOTTISH HALIBUT FILLET

Pan Fried Halibut Fillet / Nero Risotto  
Lemon Butter Dill Cream Sauce  
With Lumpfish Caviar / Capers  
/ Fried Bok Choy  
£27.50  
F / D

### HIGHLAND VENISON

Venison Fillet with Chimichurri Crust  
/ Vol Au Vent Mash Potato / Grain  
Mustard Jus / Baby Courgette  
£27.50  
D / E

### CONTRAST TEMPURA

### CATCH OF THE DAY

Sweet & Sour Sauce / Pineapple /  
Capsicum / Shallot / Chips  
£24.50  
F

### SCOTTISH SALMON FILLET

54 Degree Sous Vide Salmon In  
Lemon Grass / Laksa Sauce /  
Tobiko & Green Tea Noodles  
£25.00  
SF / D

### WEST COAST COD

Pan Seared Local Cod Fillet / Garlic Sweet Corn /  
Cauliflower Curry Puree / Basil Oil / Tomato  
£36.00  
F

### AMARETTI PUMPKIN TORTELLINI

Burnt Vegan Butter with Garlic Cinnamon /  
Cherry Tomato / Sage & Spinach  
£18.00  
D / V

### 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 / GF

### PAN-FRIED WHOLE SEABASS

Garlic Butter / Brown Shrimp  
£34  
F / SF / D / GF

\* Served with herb crushed new potatoes/ sesame bok choy

## 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

### 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 glazed root vegetables, arugula salad & aged balsamic A/D

## SIDES £3.50 & SAUCES £2

Broccoli with Sesame & Miso  
Se/GF

Onion Rings  
D

Rocket & Parmesan Salad  
D/GF

Double Cooked Chips  
GF

Contrast Side Salad  
& Oriental Dressing  
SE/N

Creamed Mashed Potato  
D

Peppercorn Sauce D/A

Garlic & Herb Butter D

Chimichurri Sauce

## DESSERTS

### MANGO & PASSION FRUIT

#### CHEESECAKE FLOAT

White Chocolate Shell / Chantilly Cream  
D/GF  
£7.50

### NAPOLEON

Puff Pastry Diplomat Cream /  
Walnut Dacquoise  
D/N  
£7.50

### HAZELNUT PRALINE CRÈME BRULEE

Caramelised Hazelnuts /  
Salted Caramel Ice Cream  
D/N/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



Sign up to  
our newsletter

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