

APPETIZERS

HOT & SOUR MIXED SCOTTISH SEAFOOD & COCONUT BROTH

Shetland Mussels / Clams / Calamari /
Scallop / Roe SF / S / SE
£10.95

LEBANESE FALAFEL

Roasted Garlic Tahini / Pickled Vegetable
salad / Pita Bread V / VG / GF
£11

THAI FILLET OF ANGUS BEEF SALAD

Mint / Corriander / Cucumber / Cherry
Tomato / Onion / Mixed Leaves / Peanuts
SE / N / GF / SF
£11

SALT BAKED BEETROOT TARTARE

Capers & Shallots / Beetroot Yoghurt /
Wasabi / Apple /
Balsamic Vinegar Caviar
VG / GF (Can Be Vegan)
£8.75

ISLE OF UIST KING SCALLOPS & CRISPY SCOTCH PORK BELLY

Miso, Sesame & Ginger Dressing /
Pineapple & Chilli Salsa
SF / P / Se
£15

GINGER SAKE, CORIANDER CURE ARGYLL SEA TROUT

Green Apple Vinaigrette / Aged Balsamic
Caviar / Chili / Micro Broccoli Shoots
£11.50

SALT & CHILLI SOFT SHELL CRAB & YEL- LOW FIN TUNA TARTARE

Ginger / Sesame /
SE / SF / F
£14.95

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)

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

Tempura Tenderstem Broccoli with Ponzu £7.25 V / VG

SHARING PLATTERS FOR 2

35 DAY DRY AGED

ABERDEEN ANGUS TOMAHAWK Priced Per Gram, Please ask the
server for todays weights & prices

LOCALLY SOURCED ABERDEEN ANGUS

CHATEAUBRIAND
Priced Per Gram, Please ask the server for todays
weights & prices

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

MAINS

CONTRAST DUCK PLATE

Honey, Five Spice & Sesame Crusted
Duck Breast/ Roscoff Onion Fondant
topped with Crispy Shredded Hoi Sin
Duck / Duck Fat Potato Terrine /
Onion Textures
£26.50
A / D / Se

KIMCHI RISOTTO

Poached Egg / Cheddar Cheese /
Crispy Tofu / Spring Onions /
Seaweed / Sesame
£18
V / D / SE

PAN-ROASTED

ARDGAY VENISON LOIN

Ras el Hanout Spice / Roasted Pumpkin
Pumpkin & Cumin Puree /
Spiced Ratatouille & Cous Cous /
Coriander Oil /
£27.50
A / D

WILD SCOTTISH HALIBUT FILLET

Kimchi Rice Goyza / Prawn Dumpling /
Thai Red Curry & Tapioca Velouté
£27.50
F / D / SF

CONTRAST TEMPURA CATCH OF THE DAY

Wok Fried Greens /
Spicy Crab Mayonnaise /
Bonito Flakes / Double Cooked Chips /
£24.50

500 GRAM SCOTCH PORK TOMA- HAWK

Chimichurri / Green Apple Salad & Ap-
ple Dressing / Double Cooked Chips
P / GF / D
£27.95

PAN-FRIED WHOLE NORTH EAST SOLE *

£30

PAN-FRIED WHOLE NORTH EAST SOLE-

Garlic Butter
£32

PAN-FRIED WHOLE NORTH EAST SOLE

Sesame / Ginger & Miso Dressing
£36

PAN-FRIED WHOLE NORTH EAST SOLE-

Garlic Butter / Brown Shrimp
£34

* Served with Ratte 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

Miso & Ginger Butter
£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

Miso & Ginger Butter
£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

Miso & Ginger Butter
£37

FILLET STEAK

Chimichurri
£37

Our steaks and Pork Fillet are served with Tempura Spring Onion/Tenderstem Broccoli & Tomato A/D^A

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

Clotted Cream
Mashed Potato D

Peppercorn Sauce D/A

Garlic & Herb Butter D

Chimichurri Sauce

DESSERTS

TONKA BEAN PANNA COTTA

Mixed Berry Compote / Lime Sorbet
D/E/N
£7.50

BANANA BROWNIE

Cocoa Nibs Puff / Tamarind Caramel / Salt-
ed Caramel Ice Cream
D/E
£7.50

COCONUT & KAFFIR LIME

CRÈME BRULÉE
Raspberry Sorbet /
Praline Crumb
D/E/N/GF

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

BLACK FOREST

Chocolate Truffle Mousse / Honey
Comb / Cherry Gel / Chantilly Cream /
Dark Cherry Sorbet / Leaf Tuille
D/E

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

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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
Please inform your server of any dietary requirements or allergies

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