

CONTRAST BRASSERIE

starters...

Soup of The Day £ 4.95

Moules Du Jour £9.85

Roasted Orange Gressingham Duck Breast, Sesame & Heather Honey Asian Style slaw, Smoked Raspberry Vinaigrette £10.95

Pan Fried Sea Cajun King Prawns, 3 Ways Parsnip, Crustacean Bisque, Smoked Herring Caviar (GF) £11.95

Seared Hand Dived Uist King Scallops with a Lime, chilli & Savoy Cabbage Chiffonade, Capers, Dill, Shallot & Daikon Relish (GF) £13.95

Buffalo Mozzarella & Basil Stuffed Whole Beef Tomato, Romaine Lettuce & Greek Olives Salad, sweet Tomato Vinaigrette (GF)(Vegetarian) £8.95

mains...

Moules Frites £16.90

Aubergine & Mint Pesto Linguine, Deep Fried Aubergine & Courgettes, Heritage Cherry Tomatoes, Toasted Herbs Crumbs & Almond Flakes £15.80

Slow Cooked Perthshire Rump of Lamb, Spicy Turmeric & Cayenne Puy Lentils, Madras Curried Cauliflower Florettes, Peas & Parsley Puree £24.00

Roasted Ardgay Venison Loin with truffle Fried Polenta, Garlic Butter, Sautéed Wild Mushrooms & Tenderstem Broccoli, Blueberries & Lemon Kale (GF) £27.00

Black Tea Brined Chicken Supreme, with Smoked Butter & Bay Leaf Pomme Puree, Pickled Heritage Carrots, Wilted Spinaches, Tarragon oil £19.00

Pan Seared Monkfish, Served with a Thai Mussel Broth, Jewelled Barley, Samphire Geren, Micro Corriander £22.95

sides...

mashed potatoes £2.95

sautéed mushrooms £2.95

handcut chips £3.95

£3.50

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

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

200g Aberdeen Angus Fillet Steak* £32.00

*approximate uncooked weight

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

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

burgers...

Contrast Steak Burger, Double Patty Cheddar Cheese Burger, Beef Tomato, Iceberg Lettuce, Tobacco Onions, Smoked Streaky Bacon, Dill Pickled Gherkin & Our Burger Sauce, Served with Spicy Cajun Mayo & Hand Cut fries £16.95

desserts...

Espresso Martini Tiramisù, Tia Maria, Vodka & espresso Soaked Trifle sponge, Mascarpone Cream & Belgian Cocoa Powder

Dark Chocolate & Morello Cherry Gateau, Red Cherry Sorbet

Raspberry, Vanilla & White Chocolate Cheesecake, Raspberry Sorbet

all desserts £7.95

Contrast Cheeseboard – Served with Orkney Oatcakes, Grapes, Celery & Chutney £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

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