

APPETIZERS

SEASONAL SOUP OF THE DAY v/vg/gf £5.95

SPICED ARDGAY VENISON LOIN

CARPACCIO

Plum / Raita

D / 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

SCOTTISH SALMON & SEAWEED MOSAIC

Jalapeno Ponzu / Yuzu / Pickled Ginger /
Wasabi

F

£11.50

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

Ginger / Sesame /

SE / SF / F

£14.95

SUSHI / SHASHIMI / TEMPURA

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

Assorted Nigiri—Scottish Salmon / Prawn / Yellowfin Tuna / Salmon Aburi

4 pieces £8.95 / 8 pieces £16.95 F/Sf/DF

Salmon Aburi— 4 pieces £8.95 / 8 pieces £16.95 F/Sf/DF

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

SHARING PLATTERS FOR 2

**850G 35 DAY DRY AGED
ABERDEEN ANGUS TOMAHAWK / £75**

ABERDEEN ANGUS TOMAHAWK
½ DOZEN KING PRAWNS / £90 Sf/D

**400G DRY AGED ABERDEEN ANGUS
CHATEAUBRIAND / £75**

ABERDEEN ANGUS CHATEAUBRIAND
½ DOZEN KING PRAWNS / £90 Sf/D

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/GF/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 /Asparagus / Thai
Red Curry & Tapioca Velouté

£27.50

F/D

CONTRAST TEMPURA CATCH OF THE DAY

Wok Fried Greens /
Spicy Mayonnaise / Teriyaki /
Bonito Flakes / Double Cooked Chips /

£24.50

F/D/E/Sf

500 GRAM SCOTCH PORK TOMA- HAWK

Chimichurri / Green Apple Salad & Ap-
ple Dressing / Double Cooked Chips

£27.95

P/GF/D

PAN-FRIED WHOLE NORTH EAST SOLE-
Garlic Butter

£26

F/D/GF

PAN-FRIED WHOLE NORTH EAST SOLE
Aromatic Fondue of Shetland Mussels /
Miso / Brown Shrimp

£30

F/SF/D/GF

PAN-FRIED WHOLE NORTH EAST SOLE-
Garlic Butter / Brown Shrimp

£28

F/SF/D/GF

* Served with Herb Crushed Potatoes / Tenderstem Broccoli / Crispy Kale

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
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

Miso & Ginger 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

Miso & Ginger Butter
D
£37

FILLET STEAK

Chimichurri
£37

Our Steaks 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

Crushed Potato &
Chorizo D/P

Contrast Side Salad
& Oriental Dressing SE/N

Clotted Cream
Mashed Potato D

Peppercorn Sauce D/A

Miso & Ginger Butter Sauce 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 / Salted Caramel Ice Cream
D/E
£7.50

COCONUT & KAFFIR LIME

CRÈME BRULÉE

Raspberry Sorbet /
Praline Crumb
D/E/N/GF
£7.5

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
£7.50

LIQUEUR COFFEE £8.50

Espresso Coffee, Sugar and Cream and your choice of...
Gaelic Coffee (Scotch Whisky) / Irish Coffee (Irish Whiskey) / Royal Coffee (Brandy)
Calypso Coffee (Tia Maria) / Baileys Coffee / Cointreau Coffee

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



Sign up to
our newsletter

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

 @glenmoriston

 @glenmoriston