

APPETIZERS

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

SPICED ARDGAY VENISON LOIN

CARPACCIO

Plum / Raita

D
£11

CONFIT DUCK LEG

Thai Salad /
Hot & Sour Dressing /

Se
£11

SALT BAKED BEETROOT TARTARE

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

ISLE OF UIST KING SCALLOPS & CRISPY SCOTCH PORK BELLY

Miso, Sesame & Ginger Dressing /
Pineapple & Chilli Salsa

Sf / P / Se
£15

PASTRAMI CURED SCOTTISH SALMON & SEAFOOD MOSAIC

Pickled Vegetable Salad / Orange /
Lemongrass/ Aged Balsamic

F/Sf
£11.50

CRISPY SALT & CHILLI SOFT SHELL CRAB

Caesar Salad / Anchovies / Croutons /
Crispy Bacon / Romaine /

Caesar Dressing
Sf / F / E /

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/D

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

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/D/F

Tempura Tenderstem Broccoli with Ponzu £7.25 v/Vg

SHARING PLATTERS FOR 2

850G 35 DAY DRY AGED
ABERDEEN ANGUS TOMAHAWK / £70

ABERDEEN ANGUS TOMAHAWK
½ DOZEN KING PRAWNS / £85 Sf/D

400G DRY AGED ABERDEEN ANGUS
CHATEAUBRIAND / £70

ABERDEEN ANGUS CHATEAUBRIAND
½ DOZEN KING PRAWNS / £85 Sf/D

Sharing platters served with / Crushed Potato & Chorizo Gratin / Broccoli & Kale
in an Oriental Sesame Dressing / Star Anise Carrots / Pepper Sauce / Compound Butter D/A/P/Se

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

MILLE-FEUILLE OF ROOT VEGETABLES

Vegan Black Pudding Buchi /
Dried Fruit Salsa / Satay Sauce /
Vegetable Crisps

£18
v/Vg

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

Saffron Risotto /
Prawn, Chorizo & Tomato Bisque /
Shetland Mussels & Clams

£27.50
F/SF/D/Se/P

CONTRAST TEMPURA

CATCH OF THE DAY

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

£24.50
F/D/E/Sf

DUO OF CHAR SUI PORK BELLY & MONKFISH

Carrot & Ginger Puree /
Pickled Onions / Spiced Vinegar Jus

£27.50
A/P/Gf/F/D

PAN-FRIED WHOLE NORTH EAST SOLE-

Garlic Butter

£26
F/D

PAN-FRIED WHOLE NORTH EAST SOLE

Aromatic Fondue of Shetland Mussels /
Miso / Brown Shrimp

£30
F/SF/D

PAN-FRIED WHOLE NORTH EAST SOLE-

Garlic Butter / Brown Shrimp

£28
F/SF/D

* 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 Aloo Gobi Stuffed Tomato A

SIDES £3.50 & SAUCES £2

Broccoli with Sesame & Miso SE/GF

Coconut Chilli Lentils D

Rocket & Parmesan Salad D/GF

Double Cooked Chips GF

Crushed Potato &
Chorizo Gratin D/P

Contrast Side Salad
& Oriental Dressing SE/N

Clotted Cream
Mashed Potato D

Onion Rings

Peppercorn Sauce D/A

Miso & Ginger Butter Sauce D

Chimichurri Sauce

DESSERTS

BASIL PANNA COTTA

Lemon & Lime Jelly /
Almond Tuille / Fresh Fruit Salad
D/E/N
£7.50

STICKY TOFFEE PUDDING

Tablet Ice Cream / Toffee Sauce
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

LIQUEUR COFFEE £8.50

Espresso Coffee, Sugar and Cream and your choice of...

Gaelic Coffee (Scotch Whisky) / Irish Coffee (Irish Whiskey) / Royal Coffee (Brandy)

Calypto 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

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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

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