

Weekday Lunch / 2 courses £15.95 / 3 courses £18.95
Saturday Lunch / 2 courses £18.95 / 3 courses £21.95

Appetisers

SPICED ISLE OF GIGHA HALIBUT & SALMON FISHCAKE

Pickled Vegetables /
Kimchi Ketchup
SF / D / E

VIETNAMESE – STYLE SUMMER ROLL

Rice Paper / Carrot / Peppers /
Red Cabbage/ Vermicelli
Thai Dressing / Kecap Manis Sauce
V / VG / GF

A SALAD OF FENNEL, CORIANDER & CHILLI CURED SMOKED SALMON

Pickled & Shaved Radish / Chicory /
Rocket / Spring Onion /
Green Apple Vinaigrette
GF / F

SLOW COOKED CONFIT DUCK LEG

Asian Slaw / Thai Dressing
Se

SEASONAL SOUP

GF / V / VG

SHETLAND MUSSELS

Tom Yum Broth /
Chilli / Coriander / Scallions /
SF / G

SUSHI / SHASHIMI / TEMPURA

Contrast Signature Dragon Roll / Tempura Prawn / Avocado / 6 pieces £14.95 Sf/ Se / D / F
 Tempura Prawn—3 pieces £9.95 / 6 pieces £19.95 Sf / D / F
 Tempura Tenderstem Broccoli with Ponzu £7.25 V / Vg

Mains...

SLOW COOKED CRISPY MISO & SUMAC MARINATED LAMB BREAST

Moroccan Spiced Couscous /
Carrot & Cumin /
Miso & Lime Puree /
Cabbage / Pickled Shallots
D / A

SCOTCH BELLY PORK ASADO

Crispy Roasted Belly /
Chorizo Crushed Potatoes /
Spiced Vinegar Jus
D / A

SCOTTISH SALMON FILLET

Aromatic Coconut Curry of
Shetland Mussels & Clams /
Pineapple Salsa /
Chilli / Coriander / Spring Onion
F / SF / D / GF

VEGAN LASAGNE

No Meat Bolognese / Almond
Bechamel / Semi-dried Tomatoes
Burnt Celeriac Dumplings
V / VG / GF

7oz RUMP STEAK

Double Cooked Fries / Parmesan &
Thyme Roasted Tomato
(£4.95 supplement)
GF / D

KIMCHI RISOTTO

Poached Egg / Cheddar Cheese /
Crispy Tofu / Spring Onions /
Seaweed / Sesame
V / GF / D / Se

AROMATIC SLOW BRAISED ABERDEEN ANGUS BEEF PIE

Wasabi Mash Potato
D / E / A

LOCAL & FRESH CATCH OF THE DAY

Thai Salad
SF / D

SIDES £3.50

Broccoli with Sesame & Miso Se/GF

Clotted Cream Mashed Potato D

Rocket & Parmesan Salad D/GF

Double Cooked Chips Gf

Crushed Potato & Chorizo Gratin D/P

Contrast Oriental Side Salad Se/N

Coconut Chilli Lentils D

Onion Rings

Desserts

CONTRAST CREPE SUZETTE

Oranges / Cointreau /
Mascarpone Ice Cream
A / D / E

BAKED BREAD & CARAMEL PUDDING

Cardamom Crème Anglaise
D / E

FIVE SPICE CRÈME BRULLEE

D / E / GF

CONTRAST ROCKY ROAD

Milk Chocolate Mousse / Marshmallows /
Cashew Nuts / Lime sorbet
D / E / N / GF

SELECTION OF SCOTTISH CHEESES

Spiced Pear Chutney / Oat Cakes
(£4.95 Supplement)
D



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A discretionary service charge of 10% may be added to tables of 6 or more.

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 advise your server of any allergies or dietary requirements

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