

Sunday Lunch 2 courses £24.95 / 3 courses £26.95

Appetisers

FRESH SEASONAL SOUP

GF / V / VG

FOUR SEASON SALAD

Beetroot / Feta Cheese / Fennel
Salad / Pumpkin Seed & Orange
Crumble / Curry Vinaigrette
V / D / G

CALAMARI SALAD

Crispy Calamari Salad / Sesame Lime
& Sweet Chilli Dressing
S / G / Se

CHICKEN TERIYAKI MAKI

Grilled Chicken & Teriyaki Sauce /
Cream Cheese / Spicy Mayo &
Chives
Se / D / E

PORK CHAR SIU

Barbequed Asian Spiced Pork /
Cucumber Salad / Thai Dressing
G / F

FRESH SHETLAND MUSSELS

Freshly Caught Mussels / Served
With Chef's Sauce Of The Day
SF / (please ask)
(GF Optional)

DRAGON ROLL / TEMPURA

Contrast Signature Dragon Roll / Tempura Prawn / Avocado / 6 pieces £16.95 Sf / Se / D F

Tempura Prawn—3 pieces £10.95 / 6 pieces £20.95 Sf / D / F

Tempura Tenderstem Broccoli with Ponzu £8.25 V / Vg

Tempura Vegetarian Dragon Roll—Tenderstem Broccoli / Marinated Tofu /

Mango / Spicy Mayonnaise / Teriyaki (can be vegan on request) 6 pieces £14.95 v / Vg / Se /

Mains

FRIED NOODLES

Stir-Fried Egg Noodles /
Mixed Vegetables /
V / Se / G

8oz RUMP STEAK

Double Cooked Chips / Green
Beans / Garlic Cherry Tomato /
(GF Optional)
(£4.95 supplement)

CRISPY DUCK LEG

Crispy Duck Leg / Makhani Sauce /
Mixed Vegetable Masala / Mashed
Potatoes
D / GF

CATCH OF THE DAY

Sauteed green Vegetables in Garlic &
Chilli / Asian Spices & Potatoes
F / GF

LAMB BELLY RENDANG

Slow Cooked Lamb Belly / Rendang
Curry / Mixed Vegetables / Garlic Naan

CONTRAST FISH & CHIPS

Battered Haddock Fillet / Thai
Mayo / Green Peas / Chips
F / DF / G / E

ROAST SIRLION OF BEEF

Homemade Yorkshire Pudding / Roast Potatoes /
Honey Roast Carrots & Parsnips
(£5.50 Supplement)

SIDES £4.00 & SAUCES £2

Broccoli with Sesame & Miso

Se / GF

Onion Rings

D

Rocket & Parmesan Salad

D / GF

Double Cooked Chips

GF

Parmesan & Truffle Chips

Add £1.00

Garlic & Herb Butter

D

Creamed Mashed Potato

D

Peppercorn Sauce

D / A

Chimichurri Sauce

D / GF

Contrast Side Salad & Oriental Dressing

SE / N

Desserts

PASSIONFRUIT MERINGUE

Homemade Meringue / Passionfruit
& Fresh Clotted Cream
/ GF / D / E

AVOCADO & LIME CHEESECAKE

Crispy Oreo Base / Avocado & Lime
Cheesecake
G / D

RUM & RAISIN CREAM BRULEE

Rich Creamy Custard Infused with Rum and
Raisins
D / E / A / GF

ORANGE BOMB

Creamy Orange Mousse / Moist Nutty Orange Cake
D // N /

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 / S - Soy

Please advise your server of any allergies or dietary requirements

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