

Contrast Sunday Lunch/ 2 courses £24.95 / 3 courses £26.95

Appetisers

FRESH SEASONAL SOUP

GF / V / VG

RED SUSHI

Beetroot & Mozzarella Maki /
Spicy Mayo / Sweet Soya Sauce
D / V

SMOKED HADDOCK FISH CAKE

Scottish Smoked Haddock fish Cake /
Kimchi / Sesame Dressing & Salad
Boquete
F / Se G

CHICKEN SALAD

Grilled Chicken & Rice Noodles /
Crispy Green Salad / Vietnamese
Dressing / Peanuts & Lime
SF / N

VITELLO TONNATO

Crispy Braised Sesame Beef / Tuna
& Capers Sauce / Green Salad
Se/F/E

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

ROASTED VEGETABLE BIRYANI

Indian Spiced Basmati Rice / Roasted
Vegetables /
Poppadom / Mint Sauce / Raita
DF (optional) / GF

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

Pumpkin Gnocchi / Bok Choi / Miso &
Coconut Sauce
F / G

GRILLED LAMB BELLY

Lamb Belly / Eggplant Salsa / Cauli-
flower / Mint Sauce / Dill Sour Cream
& Spiced Potato
G / D

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

STILTON CHOCOLATE FUDGE

Stilton Blue Cheese / Fresh Baked
Chocolate Fudge / Rich Vanilla Ice
Cream
GF / E / D

JUNIPER WINTER CRÈME BRULEE

Cream Custard / Sage /
Charred Cinnamon Sugar
GF / E / D

WARM PLUM & PEACH CLAFOUTIS

Poached Plum / Warm Plum & Peach Sauce /
Vanilla Ice Cream
GF / D

ORANGE BOMB

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