

Sunday Lunch / 2 courses £23.95 / 3 courses £26.95

Appetisers

FRESH SEASONAL SOUP

GF / V / VG

BUFFALO SALAD
Buffalo Mozzarella / Cherry
Tomato / Peppers Vinaigrette /
Olives
D./

SMOKED HADDOCK & POTATO SALAD

Poached Haddock / Garlic Mayo Rai-
sins / Gherkin / Romaine Lettuce / Par-
mesan
F / S / E / G

FREE RANGE CHICKEN TOAST

Asian Spice Chicken Toast / Sesame
& Plum Sauce / Asian Salad
S / E / G /

PORK GYOZA

Steamed Pork Dumpling / Sesa-
me / Chilli Garlic / Soy Lemon
Sauce / Fried Aubergine
D

FRESH SHETLAND MUSSELS

Fresh 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)

CHARGRILLED CHICKEN INSAL

Grilled Chicken / Stir-Fried Egg Noo-
dles / Crispy Vegetables
Se / Se / E (Optional)

CATCH OF THE DAY

Fresh Fish Fillet / Green Peas /
Cauliflower Massaman Curry
F / GF

CRISPY DUCK SALT & CHILLI

Highland Duck Leg / Chickpeas / Bok
Choi / Tomato Masala Spice
G / D

CONTRAST FISH & CHIPS

Battered Fish Fillet / Honey & Lemon
Sauce / Double Cooked Chips / Mint
Green Pea
F / E (Optional)

ROAST SIRLOIN OF BEEF

Homemade Yorkshire Pudding / Roast Potatoes /
Honey Roast Carrots & Parsnips
(£5.50 supplement)
D / E / A / can be GF

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

Desserts

HOT CHOCOLATE & HONEY- COMB TART

Sweet Chocolate pastry / Chocolate
Fondant / Brown Butter Crumble /
Honeycomb Ice Cream drizzle
D / E / N / G

WHITE CHOCOLATE & BLUEBERRY CRÈME BRULEE

White Chocolate crème Brulee /
Cinnamon Namelaka / Blueberry
Gel / Fresh Berries / Lime Tuiles
D / E / GF

RICE PUDDING

Vanilla Anglaise / Mango Ribbon
Mango Tuiles / Lemon Oil Dressing /
Mango Sorbet
GF / D

STRAWBERRIES & CREAM

Lemongrass oil / Elderflower & Vanilla Panna Cotta /
Vanilla Madagascar Ice Cream / Lychee Jelly

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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