

# Sunday Lunch / 2 courses £21.95 / 3 courses £24.95

## Appetisers

### SALT & PEPPER CALAMARI

Nappa slaw / Nam Jim Dipping  
Sauce  
F / GF

### LEBANESE FALAFEL

Roasted Garlic Tahini / Pickled  
Vegetable Salad / Pita Bread  
/ V / VG / GF

### LIGHTLY CURED ARGYLL SEA TROUT

Green Apple Vinaigrette / Fresh Ap-  
ple / Aged Balsamic Caviar / Chilli /  
Micro Basil Shoots  
F / GF

### CHICKEN LIVER ADOBO

Sour Dough Toast / Pickled Shal-  
lots / Crispy Garlic / Chilli / Scallion  
D /

### FRESH SEASONAL SOUP

GF / V / VG

### SHETLAND MUSSELS

Aromatic Thai Green Curry & Coco-  
nut Broth F / SF / GF

## 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 / DF / F

Tempura Tenderstem Broccoli with Ponzu £7.25 V / Vg

## Mains...

### ROAST SIRLOIN OF BEEF

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

### MARINATED CHICKEN SUPREME

Turmeric / Chilli & Lemongrass /  
Prawn Dumpling / Pak Choy / Vine  
Tomato's / Aromatic Chicken Broth /  
D / SE / E

### AROMATIC CONFIT DUCK LEG

Tamarind & Peanut / Duck Fat Pota-  
to / Pickled Shallot / Honey Glazed  
Anise Carrot / GF / D / SE

### CATCH OF THE DAY

Miso / Sesame & Ginger Vinaigrette /  
Sesame Fried Bok Choy / Ratte Pota-  
toes D / F / SF  
(Mark Supplement Ask Server £ )

### 8oz RUMP STEAK

Salt & Chilli Onions / Blistered Vine  
Tomatoes / Watercress / Red curry  
Vinaigrette  
(£4.95 supplement)

### CRISPY CURRIED POTATO TERRINE

Pickled Onion / Roasted Carrot /  
Mushrooms / Corriander & Chilli Sal-  
sa / Spiced Coconut Velouté  
V / VG / GF

### SALT & CHILLI CRISPY HADDOCK

Wok Fried Greens / Double Cooked  
Chips  
D / F

## SIDES £3.50

Broccoli with Sesame & Miso <sub>Se/GF</sub>

Clotted Cream Mashed Potato <sub>D</sub>

Rocket & Parmesan Salad <sub>D/GF</sub>

Double Cooked Chips <sub>Gf</sub>

Contrast Oriental Side Salad <sub>SE/N</sub>

Onion Rings

## Desserts

### Praline & Lemon Meringue Tart

Lemon Jelly / Yuzu Pearls / Whiskey  
Tablet Ice cream / D / E / N / A

### BAKED BREAD & CARMEL PUDDING

Cardamom Crème Anglaise  
D / E

### ASSIETTE OF DESSERTS

Creamy mango & Tapioca Shooter /  
Buko Pandan Bibingka Maja Blanca  
D / E

### CHOCOLATE ESPRESSO MOUSSE

Meringue Crumb / Coffee Ganache / Rum & Raisin  
Ice Cream D / E / A / 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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