

## starters...

Soup of The Day £ 4.95

Moules Du Jour £9.85

Roasted Orange Gressingham Duck Breast, Sesame & Heather Honey Asian Style slaw, Smoked Raspberry Vinaigrette £10.95

Pan Fried Sea Cajun King Prawns, 3 Ways Parsnip, Crustacean Bisque, Smoked Herring Caviar (GF) £11.95

Seared Hand Dived Uist King Scallops with a Lime, chilli & Savoy Cabbage Chiffonade, Capers, Dill, Shallot & Daikon Relish (GF) £13.95

Buffalo Mozzarella & Basil Stuffed Whole Beef Tomato, Romaine Lettuce & Greek Olives Salad, sweet Tomato Vinaigrette (GF)(V) £8.95

## mains...

Moules Frites £16.90

Aubergine & Mint Pesto Linguine, Cherry Tomatoes, Roasted Aubergine & Courgette, Toasted Almond Flakes & Garlic Herb Crumbs £15.80

Slow Cooked Perthshire Rump of Lamb, Spicy Turmeric & Cayenne Puy Lentils, Madras Curried Cauliflower Florettes, Peas & Parsley Puree £24.00

Roasted Ardgay Venison Loin with truffle Fried Polenta, Garlic Butter, Sautéed Wild Mushrooms & Tenderstem Broccoli, Blueberries & Lemon Kale (GF) £27.00

Black Tea Brined Chicken Supreme, with Smoked Butter & Bay Leaf Pomme Puree, Pickled Heritage Carrots, Wilted Spinaches, Tarragon oil £19.00

Seared Scottish Salmon Supreme, Fennel Seeds & Juniper Basmati Rice, Coconut Beurre Rouge, Asparagus & Mangetout, Crispy Kale £18.95

## sides...

mashed potatoes £2.95

sautéed mushrooms £2.95

handcut chips £3.95

handcut chips, truffle oil & manchego cheese £4.95

extra bread basket £2.50

tobacco onions £2.95

house salad £3.50

sautéed peas, spinach & bacon £3.50

seasonal vegetables £3.50

Everything is cooked to order in our kitchen, so we kindly ask for your patience.

**please advise your server of any allergies**

(v) – vegetarian, (gf) – gluten free, (df)– dairy free



WIFI: Glenmoriston Guest



## grill

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### dry aged beef...

Our dry aged beef is locally reared and grass fed, then hung for a minimum of 35 days in our Himalayan salt dry ager which you can see in the restaurant, to offer exceptionally tender meat which is rich in flavour.

250g Dry Aged Sirloin Steak*	£28.95
250g Dry Aged Ribeye Steak*	£28.95
200g Aberdeen Angus Fillet Steak*	£32.00

\*approximate uncooked weight

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**saucers:** peppercorn; blue cheese; garlic & herb butter £1.75 (gf)

All steaks are served with handcut chips, slow roasted balsamic & thyme tomato and our famous tobacco onions.

### burgers...

Contrast Steak Burger, Double Patty Cheddar Cheese Burger, Beef Tomato, Iceberg Lettuce, Tobacco Onions, Smoked Streaky Bacon, Dill Pickled Gherkin & Our Burger Sauce, Served with Spicy Cajun Mayo & Hand Cut fries £16.95

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### desserts...

Espresso Martini Tiramisu, Tia Maria, Vodka & espresso Soaked Trifle sponge, Mascarpone Cream & Belgian Cocoa Powder

Dark Chocolate & Salted Caramel Fondant, Pop Corn Ice Cream, Strawberry & Orange Sauce

Gin & Tonic Cheesecake, Exotic Fruit Macedoine, Mango & Passion Fruit Coulis

### all desserts £7.95

Contrast Cheeseboard – Served with Orkney Oatcakes, Grapes, Celery & Chutney  
£9.95

Homemade Ice Cream (gf) and Sorbets (gf & df) - please ask for today's specials  
£4.50 for 3 scoops

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### coffee and tea...

Tea: English breakfast; Earl Grey; Darjeeling; peppermint; fruit; green; camomile; decaf – £2.90

Coffee

latte; espresso; cappuccino; americano; decaf – £3.00

caramel latte; vanilla latte; hazelnut latte - £3.60

Tea / coffee & petit fours £4.50

Liqueur coffees: whisky; brandy; tia maria; baileys; Cointreau; amaretto; dark rum; gin £8.50

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All prices include VAT

A discretionary service charge of 10% will be added to tables of 6 or more people  
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