

## APPETIZERS

### SOUP OF THE DAY

Please ask your server for today's soup

GF / V / Vg

£5.95

### HAND DIVED SCOTTISH SCALLOPS

Pan-Seared Scallops / Crispy Pork Belly /

Penang Curry Sauce / Papadum

Sf / N / (GF Optional)

£15

### SALMON ESPRESSO

48hrs Cured In Coffee & Spice / Deep-

Fried Mozzarella / Cherry Tomato

Infused In Basil / Spicy Tomato Jam

F / D (GF Optional)

£12

### VENISON TARTARE

Fresh Smoked Venison Tartare /

Japchae Salad (glass noodles) /

Orange Tapioca

Se / GF

£12

### SALPICAO BEEF

Stir-Fried Beef In Garlic / 5 Spices /

Thai Green Salad

Se / Sy (GF Optional)

£10.95

### FRIED DUMPLING

Fried Dumpling Potato / Fruit Chutney /

Chickpea Masala Cake / Raita Sauce

V / D (VG Optional)

£11.00

### HOI SIN DUCK SPRING ROLL

Confit Duck Leg Spring Roll / Hoi Sin / Asian Green Salad / Plum Sauce

Se / S

£9.95

## TEMPURA

Contrast Signature Dragon Roll / Tempura Prawn / Avocado / 6 pieces £14.95 *Sf / Se / D F*

Tempura Vegetarian Dragon Roll—Tenderstem Broccoli / Marinated Tofu /

Mango / Spicy Mayonnaise / Teriyaki (can be vegan on request)

6 pieces £13.95 *v / Vg / Se /*

Tempura Prawn—3 pieces £9.95 / 6 pieces £19.95 *Sf / DF / F*

Tempura Tenderstem Broccoli with Ponzu £7.25 *v / Vg*

## MAINS

### DRUNKEN DUCK

Infused Duck in Spiced Lager / Garlic

Udon Noodles / Rum & Raisin Jus

£26.50

A / (GF Optional)

### PORK BELLY JAMON

Filipino-Style Braised Pork in Honey &

Pineapple / Arancini Chorizo / Mixed

Vegetables

£24.00

GF Optional

### MONKFISH BALLOTINE

Pan-Seared Monkfish / Risotto

Kimchi / Pumpkin

£27.50

D / GF

### HIGHLAND VENISON

Venison Fillet with Chimichurri Crust

/ Vol Au Vent Mash Potato / Grain

Mustard Jus / Baby Courgette

£27.50

D / E / (GF Optional)

### SCOTTISH SALMON MOSAIC

Salmon Roulade in Seaweed / Lentil

Broth / Buchi

£25.00

F / Se / GF

### GNOCCHI MISO

Consume Miso Sauce / Firm Tofu /

Edamame / Poached Egg / Mushroom

£18.00

E / V / GF

### CHICKEN TANDOORI

Marinated Chicken in Tandoori Spices /

Kofta / Chana Chat / Potato

£22.00

D (GF Optional)

### CATCH OF THE DAY

Haddock Fillet / Salsa Tomato /

Avocado / Cheese / Sour Cream /

Kidney Beans / Melted Cheddar /

Double Cooked Chips

£24.50

F / D / (GF Optional)

### MIX SEAFOOD PLATTER FOR 2

Grilled Squid / Mussels / Catch of the

Day / Prawns / Soft Shell Crab /

Chilli Scallop Roe

Served with mixed salad & homemade

fresh chips & a lemon butter sauce

£65.00

SF / (GF Optional)

### PAN-FRIED SEABASS FILLET

Garlic Butter

£32

F / D / GF

### PAN-FRIED SEABASS FILLET

Sesame / Ginger & Miso Dressing

£36

F / SF / D

### PAN-FRIED SEABASS FILLET

Garlic Butter / Brown Shrimp

£34

F / SF / D / GF

Served with herb new potatoes/ sesame bok choy

# SHARING PLATTERS FOR 2

## 35 DAY DRY AGED

**ABERDEEN ANGUS TOMAHAWK** Priced Per Gram, Please ask the server for today's weights & prices

## LOCALLY SOURCED ABERDEEN ANGUS

### CHATEAUBRIAND

Priced Per Gram, Please ask the server for today's weights & prices

Sharing platters served with / Double Cooked Chips / Broccoli Sesame & Miso

## FROM THE GRILL

### 35 DAY DRY AGED BEEF

Our steaks are locally sourced, grass-fed Aberdeen Angus, which we dry age for a minimum of 35 days in-house

*All Steaks below can be gluten free*

#### DRY AGED RIB EYE STEAK 250g £32

##### RIB EYE STEAK

Garlic King Prawns SF/D  
£39.50

##### RIB EYE STEAK

Peppercorn Sauce A/D  
£34

##### RIB EYE STEAK

Garlic & Herb Butter D  
£34

##### RIB EYE STEAK

Chimichurri  
£34

#### DRY AGED SIRLOIN STEAK 250g £32

##### SIRLOIN STEAK

Garlic King Prawns SF/D  
£39.50

##### SIRLOIN STEAK

Peppercorn Sauce A/D  
£34

##### SIRLOIN STEAK

Garlic & Herb Butter D  
£34

##### SIRLOIN STEAK

Chimichurri  
£34

#### LOCALLY SOURCED FILLET STEAK 200g £35

##### FILLET STEAK

Garlic King Prawns SF/D  
£42.50

##### FILLET STEAK

Peppercorn Sauce A/D  
£37

##### FILLET STEAK

Garlic & Herb Butter D  
£37

##### FILLET STEAK

Chimichurri  
£37

Our steaks are served with French beans, cherry tomato & double cooked chips

## 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

Chimichurri Sauce

Creamed Mashed Potato  
D

Peppercorn Sauce  
D/A

Garlic & Herb Butter D

Grainy Mustard Sauce

Contrast Side Salad & Oriental Dressing  
SE/N

## DESSERTS

### TIRAMISU

Ladyfingers / Espresso Syrup / Kahlua /  
Latte Ice Cream  
D/E/NA  
£7.50

### CONTRAST BLACK FOREST

Chocolate Sponge / Kirsch Mousse /  
Bittersweet Chocolate Shards / Dark  
Cherry Sorbet  
D/E/A  
£8.50

### PUMPKIN CRÈME BRULEE

Nutmeg Spice / Swiss Meringue /  
Scottish Tablet Ice Cream  
D/E/GF/V  
£7.50

### CONTRAST CHEESE PLATE

Selection of Scottish Cheeses |  
Spiced Pear Chutney / Artisan Crackers  
D  
£11.95

### SELECTION OF ICE CREAM OR SORBET

Please ask for Today's Selection  
Can be V/VG  
£7.50

### CHOCOLATE ORANGE FONDANT

Blood Orange Sorbet / Charred Orange  
Segments  
DF  
£7.50

All prices include VAT at the current rate

A discretionary service charge of 10% may be added to your bill for tables of 6 or more

Minimum spend £18.00 per person please

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 inform your server of any dietary requirements or allergies



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