
starters...

lightly spiced north uist hand-dived scallops served with a tandoori yoghurt, chickpea & cucumber vinaigrette and a mango, ginger & cumin chutney (gf)
£11.95

breast of scottish wood pigeon with pickled trompette, tomato jelly, pea purée, bramble jus and a tomato biscotti (can be gf & df – please ask)
£8.95

home-made ravioli filled with a fresh truffle and mushroom duxelles in a vegetable consommé with wilted spinach and a crispy poached hen's egg (v)
£7.95

tempura prawns served with two dipping sauces: ginger, soy, honey & sesame seed and chilli aioli (can be df – please ask)
£9.95

soup of the day – please ask your server
£4.50

baked granny smith apple filled with a chilli & soy pulled pork, 14 hour pork belly with apple cider purée and a spring onion & cucumber salad (can be gf & df – please ask)
£8.50

west coast sea trout tatiki, asian slaw, crispy kale, puffed rice and a teriyaki dressing (gf & df)
£8.95

roast butternut squash and chestnut crumble with limoncello cream cheese, charred shallot, burnt rosemary and brussel sprouts (v)
£7.25

mains...

pan-seared 8oz perthshire lamb rump with butternut squash purée, smoked aubergine, carrot fondants, crispy parsley, sautéed potatoes and a mint jus (gf)
£22.50

fillet of west coast sea trout with wilted pak choi, charred cauliflower, soy meringues, ginger & wasabi tapioca, with a chilli and lime salsa (can be gf & df – please ask)
£19.95

breast of cornfed chicken filled with sausage meat and prune stuffing, carrot purée, kale, fondant potatoes and hazelnut crumb
£18.95

fillet of sutherland venison with rosemary sautéed potatoes, beetroot carpaccio, pickled broccoli, charred shallot, chantenay carrots, beetroot gel and a sloe gin jus (can be gf & df – please ask)
£24.00

gressingham duck breast with roasted celeriac, sweet potato mash, green beans, peas & chestnuts, artichoke purée & sauce d'epic (can be gf – please ask)
£22.00

squid ink risotto with cod fillet, queenie scallops, crispy shallot rings and tempura prawn
£19.95

red lentil and vegetable nut roast wellington with red pepper coulis, wilted savoy cabbage, charred pepper, broccoli and toasted almonds (v)
£15.95

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



WiFi: Glenmoriston Guest // Password: letmein123

grill...

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

locally sourced 200g fillet steak*
£26.00

*approximate uncooked weight

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...

homemade contrast steak burger in a toasted brioche bun with smoked applewood cheese, crispy streaky bacon, tobacco onions, dill pickle, chilli jam, and handcut chips
£14.50

homemade venison burger in a toasted brioche bun with dill pickle, tobacco onions, blue cheese, rocket, handcut chips
£15.95

sides...

mashed potatoes £2.95

sautéed mushrooms £2.95

handcut chips £3.95

handcut chips, truffle oil & manchego cheese £4.95

tobacco onions £2.95

house salad £3.50

sautéed peas, spinach & bacon £3.50

desserts...

banana and rum tarte-tatin with vanilla ice cream and a rum & caramel sauce (please note this dessert requires a 15 minute cooking time)

dark chocolate and orange fondue with churros, strawberry & rosewater marshmallow and a fresh fruit skewer (can be gf – please ask)

dark chocolate and salted caramel fondant with burnt honeycomb ice cream and a raspberry & limoncello gel (please note this dessert requires a 15 minute cooking time)

white chocolate crème brûlée with raspberry pâte de fruit and raspberry sorbet (gf)

all desserts £7.25

contrast cheeseboard - selection of scottish cheeses, quince & amaretti jam, oatcakes, apple & celery
£8.95

homemade ice cream (gf) and sorbets (gf & df) - please ask for today's specials
£4.50 for 2 scoops

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

All prices include VAT @ 20%

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

the kitchen contains nuts please advise of any allergies
(v) – vegetarian, (gf) – gluten free, (df)- dairy free