

APPETIZERS

MUSSEL & RICE NOODLE SOUP
Please ask your server for today’s flavour
GF / DF / M
£9.00

CURED SCOTTISH SALMON TARTAR
Cured Salmon / Potato Tuille / Green Pea
Puree / Salmon Roe / Greek Yoghurt & Dill
F / D / GF
£12.50

DUCK LIVER TOAST
Duck liver Pate / Brioche /
5 spice / Pineapple Salsa /
Pickled Vegetables /
F / E / DF/GF
£12.50

HAND DIVED SCOTTISH SCALLOPS
Pan-Seared Scallops / Potato Rouille
Mousse / Asian Bisque / Chorizo
SF / GF/ D
£16.00

WARM ASPARAGUS & PARMA HAM SALAD
Poached Egg / Warm Asparagus / Parma
Ham / Lemon & Truffle Sauce
E / D / Mu/ GF (optional)
£13.00

MILLE FEUILLEE’
Creamed Blue Murder / Zucchini /
Seasonal Beetroot / Apricot / Lemon
Sesame Vinaigrette / Coriander Salad
Se / GF/ D / Mu
£11.00

HOI SIN DUCK SPRING ROLL
Confit Duck Leg Spring Roll / Hoi Sin / Asian Green Salad / Plum Sauce
G / F / DF / Se / S
£11.95

TEMPURA

Contrast Signature Dragon Roll / Tempura Prawn / Avocado / 6 pieces £16.95 Cr/ G / Se / S E /DF
Tempura Vegetarian Dragon Roll—Tenderstem Broccoli / Marinated Tofu /
Mango / Spicy Mayonnaise / Teriyaki (can be vegan on request)
6 pieces £14.95 G / E / Se / S / DF / Vg
Tempura Prawn—3 pieces £11.95 / 6 pieces £21.95 G / Cr / S / DF
Tempura Tenderstem Broccoli with Ponzu £8.25 G / S / DF

MAINS

DUCK BREAST
Pan-Seared Duck Breast /Fruity
cous cous / Orange & Carrot Puree /
Courgette /
Fruit Of The Forrest Jus
£27.50
GF / DF

PORK BELLY
Chargrilled Pork Belly Marinated in
Ginger & Lemon Grass / Marble
Potato / Baby Corn / Asian Slaw in a
Poppadom Basket / Thai Dressing
£27.50
F / DF / GF

SCOTTISH COD FILLET
Mixed Herb Crust / Edamame /
Gnocchi / Pearl Onion / Cauliflower /
Clam Chowder / Lumpfish Caviar
£36.00
F / D /G

BRAISED LAMB SHANK
Malabari Spiced Lamb Shank / Arabic
Potato Mash / Roasted Vegetables /
Lime Yoghurt Sauce
£29.50
D / GF

PESTO CHICKEN
Chicken Breast Marinated in Pesto /
Parsnips / Carrots / Wild Mushroom /
Potato Croquette / Green Curry sauce /
Truffle oil
£25 00
G / D / SF

MUSHROOM RISOTTO
Wild Highland Mushrooms / Truffle /
Smoked Cheddar
£20.00
V / D / G / VG (Optional)

HIGHLAND VENISON FILLET
5 spice / Dutch Potato Tart / Wild
Mushroom Jus / Carrots & Tender Stem Broccoli
G/ D
£36.00

MIX SEAFOOD PLATTER FOR 2
Tempura Kani Crab Roll / Mussels In Flavour of the Day /
Butter Prawns / Grilled Seabass /
Grilled Squid / Mixed salad/ Double Cooked Chips
£70.00
F / D / S / SD / SF / G / Cr / /(GF optional / DF optional)

TANDOORI WHOLE SEABASS
Marinated Fillet / Tandoori Spices / Buttered Baby
Potato / Cauliflower & Carrots
£30.00

Add 3 prawns £7.50

SHARING PLATTERS FOR 2

35 DAY DRY AGED ABERDEEN ANGUS TOMAHAWK Priced Per Gram, Please ask the server for todays weights & prices	LOCALLY SOURCED ABERDEEN ANGUS CHATEAUBRIAND Priced Per Gram, Please ask the server for todays weights & prices
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Sharing platters served with / Double Cooked Chips / Broccoli Sesame & Miso
G / D / S / GF + DF (optional)

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 £36.00

RIB EYE STEAK 3 x Garlic King Prawns D / S / Cr £43.50	RIB EYE STEAK Peppercorn Sauce A / D / S £38.00	RIB EYE STEAK Garlic & Herb Butter S / D £38.00	RIB EYE STEAK Chimichurri Mu / S £38.00
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DRY AGED SIRLOIN STEAK 250g £36.00

SIRLOIN STEAK 3 x Garlic King Prawns D / S / Cr £43.50	SIRLOIN STEAK Peppercorn Sauce A / D / S £38.00	SIRLOIN STEAK Garlic & Herb Butter S / D £38.00	SIRLOIN STEAK Chimichurri Mu / S £38.00
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LOCALLY SOURCED FILLET STEAK 200g £43.00

FILLET STEAK 3 xGarlic King Prawns D / S / Cr £50.50	FILLET STEAK Peppercorn Sauce A / D / S £45.00	FILLET STEAK Garlic & Herb Butter S / D £45.00	FILLET STEAK Chimichurri Mu / £45.00
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Our steaks are served with French beans, cherry tomato & double cooked chips

SIDES £4.50& SAUCES £2

Broccoli with Sesame & Miso Se / G	Onion Rings D / G	Rocket & Parmesan Salad D / GF	Double Cooked Chips GF
Parmesan & Truffle Chips Add £1.00 D / GF	Chimichurri Sauce Mu / S / DF / GF	Creamed Mashed Potato D	Peppercorn Sauce D/ A
Garlic & Herb Butter D / GF	Contrast Side Salad & Oriental Dressing SE / N		

DESSERTS

WARM APPLE CLAFOUTIS Nutty Almond Pudding / Sliced Apples / Cinnamon Syrup / Honeycomb Ice Cream E / G / N / D £8.50	BANANA & BISCOFF CRUNCH Banana Fritters / Cream Cheese / Biscoff Spread / Salted Caramel Ice Cream G / D / E £8.50	DUBAI CHOCOLATE & PISTACHIO CHEESECAKE Creamy Pistachio Cheesecake / Crispy Pistachio Kataif Layer / chocolate Ganache G / D / N £11.50
CONTRAST CHEESE PLATE Selection of Scottish Cheeses Spiced Pear Chutney / Artisan Crackers D / G / C / Mu / Se. S £11.95	SELECTION OF ICE CREAM OR SORBET Please ask for Today’s Selection D/E /GF Can be V / VG £7.50	LEMON GRASS CRÈME BRULEE Vanilla Chantilly Cream/ Lemon sorbet GF / E / D £8.50

All prices include VAT at the current rate
A discretionary service charge of 10% will be added to your bill for tables of 6 or more
Minimum spend £18.00 per person please

Dietary Requirements & Allergens

A - Alcohol / D- Dairy / E- Eggs / VG – Vegan / V – Vegetarian / F – Fish / S—Soya / SD—Sulphur Dioxide / M—Molluscs
SF – Shellfish / GF – Gluten Free / N – Nuts / P-Peanuts / Se – Sesame /Cr - Crustaceans / C– Celery / Mu—Mustard /

Please inform your server of any dietary requirements or allergies