

APPETIZERS

MUSSEL & RICE NOODLE SOUP

Please ask your server for today's flavour

GF / F / DF / M

£9.00

HAND DIVED SCOTTISH SCALLOPS

Pan-Seared Scallops / Scallop Roe Gratin /
Rosemary & Wine Sauce / Asian Spiced Pea

Puree

Sf / G / D

£16.00

GRAVLAX

48hr Cured Scottish Salmon / Beets &
Warm Spinach Blinis Roulade / Dill Cream
& Salmon Roe

F / D / GF

£12.50

HIGHLAND VENISON CARPACCIO

Highland Venison Carpaccio / Grain
Sour Sauce / Blue Murder Cheese /
Rocket Leaves and Cherry Tomato

GF/D

£12.50

WARM ASPARAGUS & PARMA HAM SALAD

Poached Egg / Warm Asparagus / Lemon
& Truffle Sauce

GF / E (optional)

£13.00

VEGETABLE BARBEQUE CROQUET

Mixed Vegetables / Chickpea / Sweet
Potato / Parsnips / In an Asian BBQ
Sauce / Pickled Vegetable Salad

V / VG / G / S / SD

£11.00

HOI SIN DUCK SPRING ROLL

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

Se / S / G / D

£11.95

TEMPURA

Contrast Signature Dragon Roll / Tempura Prawn / Avocado / 6 pieces £16.95 Sf/Se/D F

Tempura Vegetarian Dragon Roll—Tenderstem Broccoli / Marinated Tofu /
Mango / Spicy Mayonnaise / Teriyaki (can be vegan on request)

6 pieces £14.95 V/Vg/Se/

Tempura Prawn—3 pieces £11.95 / 6 pieces £21.95 Sf/DF/F

Tempura Tenderstem Broccoli with Ponzu £8.25 V/Vg

MAINS

DUCK EXPRESS

Pan-Seared Scottish Duck Breast / Wild
Mushroom Risotto / Truffle Oil / Cara-
melized Silver Onion

£27.50

D

SUCKILING HIGHLAND PORK BELLY

Oven-Roasted Pork Belly / Potato &
Leek Mash / Anise Carrots / Adobo
Glazed Jus / Edamame Beans / Swede
& Anise Puree

£27.50

DF (optional)

SCOTTISH COD FILLET

Honey Ginger & Miso infused North Sea
Cod / Mussel Chowder / Lumpfish Roe /
Potato Croquet & seasonal

Vegetables

£32.00

F / G / D

BRAISED LAMB

Braised Lamb Shank / Massaman
Sauce / Garlic Gnocchi / Mixed Vegeta-
bles and Apricot Compote

£29.50

SD / G

CHICKEN EMBUTIDO

Filipino-Style Chicken Galantine / Rai-
sin / Cheddar Potato Fondant / Anise
Carrot / Silver Onion & Pepper Jus

£24.00

D / SD

CLAPSHOT

Vegan Haggis Neeps & Tatties Stack
Whisky Sauce

£19.00

A / V / VG / Ve

CATCH OF THE DAY

Haddock Fillet / Caesar Salad / Parmigiano / Double Cooked
Chips

£24.50

D / G / F / E

MIX SEAFOOD PLATTER FOR 2

Crab Maki Roll / Mussels In Rosemary Cream /
Tiger Prawns / Fish Fillet Of The Day /
Salt and Chilli Squid / Mixed salad/ Double Cooked Chips

£70.00

SF / G / A / D

PAN-FRIED SEABASS FILLET

£30.00

F /

PAN-FRIED SEABASS FILLET

Garlic Butter

£32.00

F / D / GF

PAN-FRIED SEABASS FILLET

Sesame / Ginger & Miso Dressing

£36.00

F / Se / D

PAN-FRIED SEABASS FILLET

Garlic Butter / Brown Shrimp

£34.00

F / SF / D / GF

Served with Biryani Rice / Grilled Vegetables / Mango & Mint Sauce

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 £36.00

RIB EYE STEAK

3 x Garlic King Prawns *SF/D*
£43.50

RIB EYE STEAK

Peppercorn Sauce *A/D*
£38.00

RIB EYE STEAK

Garlic & Herb Butter *D*
£38.00

RIB EYE STEAK

Chimichurri
£38.00

DRY AGED SIRLOIN STEAK 250g £36.00

SIRLOIN STEAK

3 x Garlic King Prawns *SF/D*
£43.50

SIRLOIN STEAK

Peppercorn Sauce *A/D*
£38.00

SIRLOIN STEAK

Garlic & Herb Butter *D*
£38.00

SIRLOIN STEAK

Chimichurri
£38.00

LOCALLY SOURCED FILLET STEAK 200g £43.00

FILLET STEAK

3 x Garlic King Prawns *SF/D*
£50.50

FILLET STEAK

Peppercorn Sauce *A/D*
£45.00

FILLET STEAK

Garlic & Herb Butter *D*
£45.00

FILLET STEAK

Chimichurri
£45.00

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

SIDES £4.50 & SAUCES £2

Broccoli with Sesame & Miso
Se

Onion Rings
D

Rocket & Parmesan Salad
D/GF

Double Cooked Chips
GF

Parmesan & Truffle Chips
Add £1.00

Chimichurri Sauce
D/GF

Creamed Mashed Potato
D

Peppercorn Sauce
D/A

Garlic & Herb Butter
D/GF

Contrast Side Salad & Oriental Dressing
SE/N

DESSERTS

LEMON CURD

Lemon Curd Cheesecake / White Chocolate
Crumble / Lemon Sorbet & Meringue
GF/D/E
£8.50

PINEAPPLE SPONGE

Upside Down Pineapple Cake / Rum &
Caramel Sauce / Rum & Raisin Ice Cream
D/E/G/A
£8.50

BANANA BROWNIE

Banana Brownie / Peanut Parfait /
Banana Ice Cream
D/N/E/G
£8.50

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

SPRING 5-SPICE APPLE ROLLS

Fried Caramelized Apple n 5-spice /
Sesame & coconut Sorbet / Orange
Sauce
E/G/D/Se

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