

APPETIZERS

MUSSEL & RICE NOODLE SOUP

Please ask your server for today’s flavour
GF / DF / M
£9.00

DEVON CRAB & CORN CAKE

Devon Crab / Sweet Corn / Soft Shell
Crab / Curry Vinaigrette / Corriander
Salad
Cr / G /E/DF / Mu
£12.50

HIGHLAND VENISON TONNATO

Highland Venison Striploin / Tuna Caper
Sauce / Arugula and Fennel Salad
F / E / DF/GF
£12.50

HAND DIVED SCOTTISH SCALLOPS

Pan-Seared Scallops / Potato Rouille
Mousse / Asian Bisque / Chorizo
SF / GF/
£16.00

WARM ASPARAGUS & PARMA HAM SALAD

Poached Egg / Warm Asparagus / Lemon
& Truffle Sauce
E / D / Mu/ GF (optional)
£13.00

MILLE FEUILLEE’

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 EXPRESS

Pan-Seared Scottish Duck Breast / Wild
Mushroom Risotto / Truffle Oil / Cara-
melized Silver Onion
£27.50
GF / D

BBQ PORK BELLY

BBQ Pork Belly / Oriental Sauce /
Polenta / Carrots / Baby Corn
£27.50
G /S/DF

SCOTTISH COD FILLET

Clams In a White Wine Sauce /
Tteokbokki / Edamame Beans
£32.00
F / D / S / Sd / G / GF Optional

BRAISED LAMB SHANK

Gambo di Agnello / Mash Potato / For-
est Wild Berries / Cauliflower / Brandy
Malt Jus
£29.50
G / D /A

GALANTINA CHICKEN

Garlic Chicken Terrine / Parmesan &
Grain mustard Sauce / Homemade
Crispy Potato / Romesco / Asparagus /
Carrots
£24.00
D / Mu / E/GF

AUBERGINE FRITTATA

Aubergine Frittata / Vegetable Fried
Rice / Basil Onion & tomato Salsa / to-
bacco Onions
£19.00
V / E /GF/DF

CATCH OF THE DAY

Haddock Fillet / Thai Mayo / Mixed Salad / Double Cooked
Chips
£24.50
G / F /S/ E/ DF/GF Optional

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
£70.0
F / D / S / SD / SF / G / Cr / /GF optional / DF optional

PAN-FRIED SEABASS FILLET

£30.00
F /S / GF-optional /DF

PAN-FRIED SEABASS FILLET

Garlic Butter
£32.00
F / D /S / GF optional

PAN-FRIED SEABASS FILLET

Sesame / Ginger & Miso Dressing
£36.00
F / Se / S / G / D

PAN-FRIED SEABASS FILLET

Garlic Butter / Brown Shrimp
£34.00
Cr / F / D / S /GF-optional

Served with Stir Fry Vegetables and Potato

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

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

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 £38.00	RIB EYE STEAK Chimichurri £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

LEMON CURD Lemon Curd Cheesecake / White Chocolate Crumble / Lemon Sorbet & Meringue E / D / GF £8.50	STICKY ORANGE & PASSIONFRUIT PUDDING Hot layered Sticky Orange Marmalade / Rich Passionfruit Sauce / Vanilla Ice Cream G / D / £8.50	DUBAI CHOCOLATE & PISTACHIO CHEESECAKE Creamy Pistachio Cheesecake / Crispy Pistachio Kataif Layer / chocolate Ganache G / D / N
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	STRAWBERRY TIRAMISU BALLS Lady Fingers in Strawberry Liqueur / Mas- carpone Cheese / Strawberry Powder / Strawberry Ice Cream G / E / D / A

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