

CONTRAST BRASSERIE

Menu 12pm-4.30pm Mon-Saturday Only

07/10/2020

Two courses - £16.95 // Three courses - £20.95

To Start...

Soup of the Day

Moules du Jour (GF)

Soy Butter Prawns, Sweetcorn & Lemongrass Velouté, Hazelnut Gremolata

Buckwheat Sliders, Apple Slaw, Cajun & Nutmeg Sour Cream (V)(GF)

Mushroom & Leek Arancini, Bacon Jam, Amatriciana Puree

To Follow...

Blueberry Chicken Fillet, Butter & Herbs Fondant Potato, Katifi Nest, Slow Roasted Chantenay Carrots

Catch of the Day, Served with Gnocchetti Al Pesto Trapanese, Pearl Peppers, Herbs Foam

Beef Goulash, Smoked Milk Poached Swede, Salt Baked Beetroots, Carrot & Fennel Seeds Roll

Pumpkin Risotto, Crispy Sage Leaves, Gingerbread & Parmesan Tuille, Micro Herbs (GF)(V)

Moules Frites, Shetland Mussels served with Hand cut Fries

Ardgay Venison Chilli, Smoked Dunlop Tostada, Chimichurri Salsa, Chipotle Slaw (GF)

Chargrilled 7oz highland rump steak, with hand cut chips, slow roasted tomato & tobacco onions

(£3.50 supplement)

sauces £1.75: whisky & mushroom; garlic butter, blue cheese, peppercorn

To Finish...

Semi-Burnt Scottish Tablet, Raspberry Sorbet, Maple Whisky Puffed Barley

Blackberry Mille-feuille, Lemon Creme Legere, Blackberry Gel

Selection of Ice cream & Sorbets, Please ask for todays Specials

our kitchen contains nuts, please advise of allergies.
some dishes can be adapted to be DF - please ask for advice
GF- Gluten free DF- Dairy Free V-Vegetarian VG- Vegan