

CONTRAST BRASSERIE

Early Bird Menu

23/09/2020-07/10/2020

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

To Start...

Soup of the Day

Moules du Jour

Stuffed Baby Squid Sicilian Style, Tomato and Parsley Sauce, Squid Ink Aioli

Kara-age Fried Chicken, Togarashi Dip, Daikon Salad (gf)

Oyster Mushrooms Scallop, Tomato and Thyme Broth, Parsley Crouton, Beetroot Tartare

To Follow...

Poulet a la Normande, Lemon and Chilli Sweet Potato Puree, Roasted Heritage Carrots, Chicken and Tarragon Jus (gf)

Catch of the Day, Courgette and Carrot Ribbons (with fresh oregano), Ricotta, Capers and Anchovy Rice, Samphire Geren (gf)

Scottish Beef Stir Fry, Glass Noodles, Asian Vegetables Medley, Raspberry Hoisin Sauce

Barley and Spelt Salad, Roasted Red Bell Pepper and Courgette, Zhoug Dressing, Balsamic Glaze

(pt) Confit Sea Trout, Saffron and Chervil Mash Potato, Pickled Baby Beetroot, Gewürztraminer Sauce (gf)

Moules Frites, Shetland Mussels served with Hand cut Fries

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

To Finish...

Strawberry and Cardamom Tart, Pimento Chantilly, Lemon Soda Syrup

Semi Frozen Lime Curd. Coconut Ice Cream, Lime Meringue

Selection of homemade sorbets & ice cream

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