

Lunch Menu / 2 courses £21.95/ 3 courses £24.95

Appetisers

FRESH SEASONAL SOUP GF / V / VG	VIETNAMESE CHICKEN SALAD Steamed Chicken / Mixed Green salad / Sesame / Friend Onion / Mint & coriander Se	SHANGHAI ROLLS Pork Spring Rolls / Thai Salad / Sweet Chilli Sauce F/ G
SMOKED CAESAR SALAD Smoked Mackerel / Romaine Lettuce / Ceasar Salad / Poached egg / Poppadom Bowl D / F / E / GF	PERI - PERI MOZZARELLA Deep Fried Mozzarella / Spicy Tomato Sauce / Salad D / G	FRESH SHETLAND MUSSELS Freshly Caught Mussels / Served With Chef's Sauce Of The Day (please ask) SF / (GF Optional)

DRAGON ROLL / TEMPURA

Excluded from 2 / 3 course Pre Theatre deal

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

Mains

QUANTRO FORMAGIO RAVIOLI Four Cheese Ravioli / Pesto Cream / Garlic Bread D / G	8oz RUMP STEAK Double Cooked Chips / Green Beans /Garlic Cherry Tomato / (GF Optional) (£5.95 supplement)	CHICKEN KATSU Pan-fry Chicken Breast/ Japanese Garlic Fried Rice / Sesame Tenderstem / Creamy Curry Sauce G / Ses / D / E
SEA BASS FILLET Grilled Fillet / Laksa Noodles / Crispy Green Vegetables F/ SF	LAMB PICADILLO Braised Lamb in Jus / Tomato & Vegetables / Mash Potato / Green Beans D /	CONTRAST FISH & CHIPS Battered Haddock Fillet / Mango Mint Mayo / Cucumber Kimchi F / G

SIDES £4.50 & SAUCES £2

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

Desserts

LEMON MOUSSE Buttery Crumble / Lemon Curd / Whipped Cream D / G / E	SALTED CARAMEL FONDANT Warm & Gooley Salted Caramel Sauce / Served With Salted Caramel Ice Cream G / D / E	RUM & RAISIN CREME BRULEE Rich Creamy Custard Infused with Rum and Raisins D / E / A / SD
PAVLOVA FRUITS OF THE FOREST Merigue / Chantily Cream / Forest Berries E/D		SELECTION OF SCOTTISH CHEESES Spiced Pear Chutney / Oat Cakes (£5.95 Supplement) D

A discretionary service charge of 10% may be added to tables of 6 or more.

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