

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

Appetisers

FRESH SEASONAL SOUP

GF / V / VG

SMOKED CAESAR SALAD

Smoked Mackerel / Romaine
Lettuce / Caesar Salad / Poached
egg / Poppadom Bowl
D / F / E / GF

FUTOMAKI

Grilled Chicken Terriyaki / Cream
Cheese / Spicy Mayo / Sushi Rice /
Sesame Seeds
G / E / D / Se

CALAMARI

Mayo Mango Mint / Polenta /
Spinach Tempura
SF / E / G / (GF optional)

ROCKY ROAD BEETS

Almond Crumble / Pear Compote /
Blue Cheese / Lemon Dressing .
N / D

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 £10.95 / 6 pieces £20.95 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

VEGETABLE LASAGNA

Tomato / Basil / Garlic Cream /
Parmesan
G / D / V

8oz RUMP STEAK

Double Cooked Chips / Green
Beans / Garlic Cherry Tomato /
(GF Optional)
(£5.95 supplement)

CHICKEN KATSU

Breaded Chicken / Satay Sauce / Stir-
Fry Rice Noodles / Green Vegetables
SF

SEA BASS FILLET

Grilled Seabass Fillet / Basil Potato /
Broccoli with Miso and Sesame
Dressing
F / Se

SCOTTISH LAMB ADOBO

Braised Lamb Marinated in Filipino
Adobo Sauce / Mash Potato /
Tenderstem Broccoli & Cherry Tomato
D /

CONTRAST FISH & CHIPS

Battered Haddock Fillet / Lime Mayo
& Mint Sauce / Tomato Salsa
F / GF (optional) E (optional)

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

MANGO ROMANOFF

Marinated in Orange Liquor / Almond
Crumble
D/A/G/N

HAZELNUT & CHOCOLATE FUDGE

FONDANT

A Warm & Goopy Chocolate Sauce /
Roasted Ground Hazelnuts / Served
With Tablet Ice Cream
G/D/E/N

RUM & RAISIN CREME BRULEE

Rich Creamy Custard Infused with Rum and
Raisins
D/E/A/SD

AVOCADO FLAN

Fresh Avocado / Lime Cream Glaze /
Coconut Sorbet / Toasted Coconut Flakes
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