

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

## Appetisers

### FRESH SEASONAL SOUP

GF / V / VG

### FUTOMAKI

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

### ROASTED DUCK ROLLS

Duck rolled in Rice Paper / Hoisin  
Sauce / Cucumber / Salad  
Se / G

### SMOKED CAESAR SALAD

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

### SALT & CHILLI FRIED MOZZARELLA

Plum Tomato / Buffalo Mozzarel-  
la / Lime Balsamic Vinaigrette /  
Rocket Salad  
D / GF optional

### 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

### MALAY NOODLES

Stir fry rice noodles / Tofu / Mixed  
Vegetables / Fried Egg /  
Vegetarian / Vegan Optional  
E / G

### 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

Pan Fried Fillet / Puttanesca sauce /  
Gnocchi / Vegetables / Scottish Mus-  
sels  
G / SF

### LAMB PICADILLO

Braised Lamb in Jus / Tomato & Veg-  
etables / Mash Potato / Green Beans  
D /

### CONTRAST FISH & CHIPS

Battered Haddock Fillet / Curry Mayo  
Sauce / Cucumber Mint 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

### SALTED CARAMEL FONDANT

Warm & Goey 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

### CARROT & WALNUT CHEESECAKE

Spiced Buttery Biscuit Base / Cream Cheese / Choco-  
late Whipping Cream  
G/D/N

### 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