

CONTRAST BRASSERIE

Lunch Menu

09/09/2020-23/09/2020

Two courses - £14.95 // Three courses - £18.95

To Start...

Soup of the day (GF)

Pressed Ham Hock Terrine, Sweet Pickled Apples & Apple Gel, Bread Crouton

Scottish Hot Smoked Salmon, Raspberry Salad Garnish, Wasabi & Sesame Dressing (GF)

Shetland mussels of the day with bread croutons

Jeon Crab Fritter, Chinese Cabbage Salad, Spicy Teriyaki Mayo (GF)

To Follow...

Orange & Thyme Glazed Chicken fillet, Rosemary Potato Kugel, Leek Soubise Sauce

Catch of The Day with Fragrant Jasmine Rice, Roasted Pak Choi, Tomato & Scotch Bonnet Coulis (GF)

Horiatiki Salad, Traditional Greek Salad, Served with Warm Pita Bread (V) (VG without the Feta cheese)

Chargrilled 7oz highland rump steak, with hand cut chips, slow roasted tomato & tobacco onions (£3.50 supplement)

Pan Fried Stuffed Pork Loin, Juniper & Dill Sweet Potato Puree, Red Wine Sauce, Mushroom & Shallot Fricassee

Moules Frites, Shetland Mussels served with Hand cut Fries

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

To Finish...

Passion Fruit & Lemon Posset, Mint Chantilly, Raspberry Meringue (GF)

Peanut Butter Parfait, Coconut & Chilli Anglaise, Kataifi Disc

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