

# CONTRAST BRASSERIE

## Lunch Menu

18/11/2020-01/12/2020

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

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### To Start...

Soup of the Day

Moules du Jour (GF)

Parsley Chickpeas Pannelle, Baba Ghannouj, Preserved Lemon Dressing (GF)(V)(VG)

Smoked Harissa Mackerel, Purple Potato & Whole Grain Mustard Salad, Rapeseed Creme Fraiche (GF)

Chicken & Chorizo Bon Bons, Sriracha Satay Mayo, Julienne Carrot Salad

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### To Follow...

Grilled Marinated Halloumi, Passion Fruit & Walnuts Couscous, Pomegranate Molasses Dressing (V)

Catch of the Day, Served With Kohlrabi & Turnip Remoulade, Sauteed Rainbow Chard, Spicy Barley Salad

BBQ Braised Beef Short Ribs, Garlic Pak Choi, Roasted Apples & Potatoes, Bajan Hot Sauce

Blueberry Chicken Fillet, Citrus Colcannon Mash Potato, Braised Spiced Red Cabbage, Blueberry Jus (GF)

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

Moules Frites, Shetland Mussels served with Hand cut Fries

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

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### To Finish...

Conference Pear, White Chocolate & Blueberry Verrine (GF)

Apple Tart with Frangipane, Apple & Cardamom Sorbet

Selection of Ice cream & Sorbets, Please ask for today's Special

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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