

Contrast Pre-Theatre/ 2 courses £21.95 / 3 courses £24.95

Appetisers

FRESH SEASONAL SOUP

GF / V / VG

FOUR SEASON SALAD

Beetroot / Feta Cheese / Fennel
Salad / Pumpkin Seed & Orange
Crumble / Curry Vinaigrette
V / D / G

CALAMARI SALAD

Crispy Calamari Salad / Sesame Lime
& Sweet Chilli Dressing
S / G / Se

CHICKEN TERIYAKI MAKI

Grilled Chicken & Teriyaki Sauce /
Cream Cheese / Spicy Mayo &
Chives
Se / D / E / G

PORK CHAR SIU

Barbequed Asian Spiced Pork /
Cucumber Salad / Thai Dressing
G / F

FRESH SHETLAND MUSSELS

Freshly Caught Mussels / Served
With Chef's Sauce Of The Day
SF / (please ask)
(GF Optional)

DRAGON ROLL / TEMPURA

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

FRIED NOODLES

Stir-Fried Egg Noodles /
Mixed Vegetables /
V / Se / G

8oz RUMP STEAK

Double Cooked Chips / Green
Beans / Garlic Cherry Tomato /
(GF Optional)
(£4.95 supplement)

CRISPY DUCK LEG

Crispy Duck Leg / Makhani Sauce /
Mixed Vegetable Masala / Mashed
Potatoes
D / GF

CATCH OF THE DAY

Sauteed green Vegetables in Garlic &
Chilli / Asian Spices & Potatoes
F / GF

LAMB BELLY RENDANG

Slow Cooked Lamb Belly / Rendang
Curry / Mixed Vegetables / Garlic Naan

CONTRAST FISH & CHIPS

Battered Haddock Fillet / Thai
Mayo / Green Peas / Chips
F / DF / G / E

G / D / F

SIDES £4.00 & 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

Contrast Side Salad & Oriental Dressing

SE/N

Desserts

PASSIONFRUIT MERINGUE

Homemade Meringue / Passionfruit
& Fresh Clotted Cream
/GF / D / E

AVOCADO & LIME CHEESECAKE

Crispy Oreo Base / Avocado & Lime
Cheesecake
G / D

RUM & RAISIN CREME BRULEE

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

ORANGE BOMB

Creamy Orange Mousse / Moist Nutty Orange Cake
D // N /

SELECTION OF SCOTTISH CHEESES

Spiced Pear Chutney / Oat Cakes
(£4.95 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