

Pre Theatre / 2 courses £22.95/ 3 courses £25.95

Appetisers

FRESH SEASONAL SOUP GF / V / VG	VEGETABLE CAKE Grilled Vegetables / Arrabiata Sauce / Curry Vinaigrette / Salad / Mixed Vegetables GF (optional)	VIETNAMESE SALMON ROLL Cured Salmon / Vegetables / Rice paper / Vietnamese Sauce F / GF
SMOKED CAESAR SALAD Smoked Mackerel / Romaine Lettuce / Ceasar Salad / Poached egg / Poppadom Bowl D / F / E / GF	PORK DUMPLING Steamed Pork Dumpling / Garlic Chilli & soy Sauce Se / E / G / S (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 £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)	TANDOORI DUCK LEG Grilled Tandoori Duck Leg / Polenta Tempura / Makhani Sauce D / (GF Optional)
SEA BASS FILLET Grilled Seabass Fillet / Mild Kimchi / Vegetable & Tofu F / G	SCOTTISH LAMB ADOBO Braised Lamb Marinated in Filipino Adobo Sauce / Mash Potato / Tenderstem Broccoli & Cherry Tomato D /	CONTRAST FISH & CHIPS Battered Haddock Fillet / Raita Sauce / Chips F / GF (optional) DF (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 RICE PUDDING Sticky Coconut Rice Pudding / Mango Compote / Fresh Mango GF / D	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
BANANA CAKE Banana Loaf / Ice Cream / Caramelised Cinnamon Banana / Rum Glaze G / D / E / N / A		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