

Saturday Lunch / 2 courses £22.95 / 3 courses £25.95

Appetisers

FRESH SEASONAL SOUP
GF / V / VG

SIZZLING SQUID
Stir fried squid / Chilli / Tomato /
Onion & Garlic / Thai Salad
SF / G / S / SE

PORK TOAST
Sesame Seed / Mixed Salad & Sweet
Chilli Sauce
G / SE / E / D

CHICKEN LIVER PARFAIT
Toasted Brioche / Cream Cheese /
Spiced Apple Chutney
D / G / (GF Optional)

BEETROOT TARTAR
Avocado / Feta Cheese / Rocket
Salad / Sesame / Balsamic Vinai-
grette
D / SE

FRESH SHETLAND MUSSELS
Freshly Caught Mussels / Served
With Chef's Sauce Of The Day
SF / (please ask)
(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 / Par-
mesan
G / D

8oz RUMP STEAK
Double Cooked Chips / Green
Beans /Garlic Cherry Tomato /
(GF Optional)
(£5.95 supplement)

GARLIC CHICKEN
Grilled Chicken Breast / Season Veg /
Egg Noodles / Aromatic Laksa Sauce
SF / E

SEA BASS FILLET
Butternut Squash / Coconut Sauce &
Ginger Sauce / Bok Choy
F

SCOTTISH LAMB
Slow Cooked Lamb /Spiced Jus / Mash
Potato / Mint Green Peas & Onions
D /

CONTRAST FISH & CHIPS
Battered Haddock Fillet / Lime Mayo
Dressing / Green Peas / Chips
F / E

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

Contrast Side Salad & Oriental Dressing
SE / N

Desserts

MANGO CHEESECAKE
Cream Cheese / Mango Compote /
Fresh Diced Mango / Mango Tapio-
ca / Passion Fruit Pulp
GF / D

HAZELNUT & CHOCOLATE FUDGE
FONDANT
A Warm & Gooley Chocolate Sauce /
Roasted Ground Hazelnuts / Served
With Tablet Ice Cream
G / D / E / N

RUM & RAISIN CRÉME BRULEE
Rich Creamy Custard Infused with Rum and
Raisins
D / E / A / SD

STICKY TOFFEE PUDDING
Dark Sponge / Dates ./ Toffee Sauce / Served With
Vanilla Ice Cream
G / D / E

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