

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

Appetisers

FRESH SEASONAL SOUP GF / V / VG	FOUR SEASON SALAD Beetroot / Feta Cheese / Fennel Salad / Pumpkin Seed & Orange Crumble / Curry Vinaigrette V / D / G	5 SPICE CALAMARI 5 Spice Calamari / Mixed Thai Salad / Chilli Sauce Se / G / F
BBQ PORK BAO BUN Pulled BBQ Pork / Asian Salad Se / G	TANDOORI CHICKEN SALAD Tandoori Chicken Skewer / Poppadom Basket / Fattoush Sal- ad / Lime and Yoghurt 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

ROLLATINI Stir-Fried Vegetable Crepe / Sweet Potato / Garlic & Sweet Soya Dressing / Mixed Salad & Peanuts / V / Se/ G / N / E	8oz RUMP STEAK Double Cooked Chips / Green Beans /Garlic Cherry Tomato / (GF Optional) (£5.95 supplement)	FILLIPINO GRILLED CHICKEN Ginger & Lemongrass Marinated Chicken / Egg Noodles / Vegetable Pickle G / S / Se / E
CATCH OF THE DAY Grilled Catch of The Day / Rice Noo- dles / Hot & Sour Asian spices / F	LAMB CURRY Slow Cooked Lamb Belly /Mild Masala / Tempered Puy Lentil / Soya Beans / Gnocchi / Mint Lassi G/ D / S	CONTRAST FISH & CHIPS Battered Haddock Fillet / Mango & Mint Mayonnaise / Green Peas / Chips F / E

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

MANGO CRÉPE Homemade Mango Crepe / Cream Cheese / Mango Tapioca / Mango Sorbet G / D/ E	WATERMELON ROSE PANNA COTTA Water Melon Panna Cotta / Rose Water / Melon Granita D /	RUM & RAISIN CRÉME BRULEE Rich Creamy Custard Infused with Rum and Raisins D /E /A / SD
ORANGE BOMB Creamy Orange Mousse / Moist Nutty Orange Cake D / / N /		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