

Saturday Lunch/ 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