

# Saturday Lunch Menu / 2 courses £23.95 / 3 courses £26.95

## Appetisers

### FRESH SEASONAL SOUP

GF / V / VG

### FUTOMAKI

Grilled Chicken Terriyaki / Cream  
Cheese / Spicy Mayo / Sushi Rice /  
Sesame Seeds  
G / E / D / Se

### ROCKY ROAD BEETS

Almond Crumble / Pear Compote /  
Blue Cheese / Lemon Dressing .  
N/D

### SMOKED CAESAR SALAD

Smoked Mackerel / Romaine  
Lettuce / Caesar Salad / Poached  
egg / Poppadom Bowl  
D / F / E / GF

### CALAMARI

Mayo Mango Mint / Polenta /  
Spinach Tempura  
SF / E / G / (GF 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)

### CHICKEN KATSU

Breaded Chicken / Satay Sauce / Stir-  
Fry Rice Noodles / Green Vegetables  
SF

### SEA BASS FILLET

Grilled Seabass Fillet / Basil Potato /  
Broccoli with Miso and Sesame  
Dressing  
F / Se

### SCOTTISH LAMB ADOBO

Braised Lamb Marinated in Filipino  
Adobo Sauce / Mash Potato /  
Tenderstem Broccoli & Cherry Tomato  
D /

### CONTRAST FISH & CHIPS

Battered Haddock Fillet / Lime Mayo  
& Mint Sauce / Tomato Salsa  
F / GF (optional) E (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 ROMANOFF

Marinated in Orange Liquor / Almond  
Crumble  
D/A/G/N

### 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

### AVOCADO FLAN

Fresh Avocado / Lime Cream Glaze /  
Coconut Sorbet / Toasted Coconut Flakes  
D

### 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