

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

Appetisers

FRESH SEASONAL SOUP

GF / V / VG

FUTOMAKI

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

ROASTED DUCK ROLLS

Duck rolled in Rice Paper / Hoisin Sauce / Cucumber / Salad
Se / G

SMOKED CAESAR SALAD

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

SALT & CHILLI FRIED MOZZARELLA

Plum Tomato / Buffalo Mozzarella / Lime Balsamic Vinaigrette / Rocket Salad
D / 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 £11.95 / 6 pieces £21.95 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

MALAY NOODLES

Stir fry rice noodles / Tofu / Mixed Vegetables / Fried Egg / Vegetarian / Vegan Optional
E / G

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

Pan Fried Fillet / Puttanesca sauce / Gnocchi / Vegetables / Scottish Mussels
G / SF

LAMB PICADILLO

Braised Lamb in Jus / Tomato & Vegetables / Mash Potato / Green Beans
D /

CONTRAST FISH & CHIPS

Battered Haddock Fillet / Curry Mayo Sauce / Cucumber Mint 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

SALTED CARAMEL FONDANT

Warm & Goey Salted Caramel Sauce / Served With Salted Caramel Ice Cream
G/D/E

RUM & RAISIN CREME BRULEE

Rich Creamy Custard Infused with Rum and Raisins
D/E/A/SD

CARROT & WALNUT CHEESECAKE

Spiced Buttery Biscuit Base / Cream Cheese / Chocolate Whipping Cream
G/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