

Saturday Lunch Menu / 2 courses £24.95/ 3 courses £27.95

Appetisers

FRESH SEASONAL SOUP
GF / V / VG

VIETNAMESE CHICKEN SALAD
Steamed Chicken / Mixed Green
salad / Sesame / Friend Onion /
Mint & coriander
Se

SHANGHAI ROLLS
Pork Spring Rolls / Thai Salad / Sweet
Chilli Sauce
F/ G

SMOKED CAESAR SALAD
Smoked Mackerel / Romaine
Lettuce / Ceasar Salad / Poached
egg / Poppadom Bowl
D / F / E / GF

PERI - PERI MOZZARELLA
Deep Fried Mozzarella / Spicy
Tomato Sauce / Salad
D / G

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

QUANTRO FORMAGIO RAVIOLI
Four Cheese Ravioli / Pesto Cream /
Garlic Bread
D / G

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

CHICKEN KATSU
Pan-fry Chicken Breast/ Japanese
Garlic Fried Rice / Sesame Tender-
stem / Creamy Curry Sauce
G / Ses / D / E

SEA BASS FILLET
Grilled Fillet / Laksa Noodles / Crispy
Green Vegetables
F/ SF

LAMB PICADILLO
Braised Lamb in Jus / Tomato & Veg-
etables / Mash Potato / Green Beans
D /

CONTRAST FISH & CHIPS
Battered Haddock Fillet / Mango
Mint Mayo / Cucumber Kimchi
F / G

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

LEMON MOUSSE
Buttery Crumble / Lemon Curd /
Whipped Cream
D / G / E

SALTED CARAMEL FONDANT
Warm & Gooley 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

PAVLOVA FRUITS OF THE FOREST
Merigue / Chantily Cream / Forest Berries
E/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