

Sunday Lunch / 2 courses £25.95 / 3 courses £27.95

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

CONTRAST FISH & CHIPS
Battered Haddock Fillet / Mango &
Mint Mayonnaise / Green Peas /
Chips
F / E

ROAST SIRLION OF BEEF
Homemade Yorkshire Pudding / Roast Potatoes /
Honey Roast Carrots & Parsnips
(£6.50 Supplement)

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