

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

Appetisers

|                                                                                                                                |                                                                                                                         |                                                                                                                                     |
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| <b>FRESH SEASONAL SOUP</b><br>GF / V / VG                                                                                      | <b>VIETNAMESE CHICKEN SALAD</b><br>Steamed Chicken / Mixed Green salad / Sesame / Friend Onion / Mint & coriander<br>Se | <b>SHANGHAI ROLLS</b><br>Pork Spring Rolls / Thai Salad / Sweet Chilli Sauce<br>F/ G                                                |
| <b>SMOKED CAESAR SALAD</b><br>Smoked Mackerel / Romaine Lettuce / Ceasar Salad / Poached egg / Poppadom Bowl<br>D / F / E / GF | <b>PERI - PERI MOZZARELLA</b><br>Deep Fried Mozzarella / Spicy Tomato Sauce / Salad<br>D / G                            | <b>FRESH SHETLAND MUSSELS</b><br>Freshly Caught Mussels / Served With Chef's Sauce Of The Day<br>(please ask)<br>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

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| <b>QUANTRO FORMAGIO RAVIOLI</b><br>Four Cheese Ravioli / Pesto Cream / Garlic Bread<br>D / G                                       | <b>8oz RUMP STEAK</b><br>Double Cooked Chips / Green Beans /Garlic Cherry Tomato /<br>(GF Optional)<br>(£5.95 supplement) | <b>CHICKEN KATSU</b><br>Pan-fry Chicken Breast/ Japanese Garlic Fried Rice / Sesame Tenderstem / Creamy Curry Sauce<br>G / Ses / D / E |
| <b>SEA BASS FILLET</b><br>Grilled Fillet / Laksa Noodles / Crispy Green Vegetables<br>F/ SF                                        | <b>LAMB PICADILLO</b><br>Braised Lamb in Jus / Tomato & Vegetables / Mash Potato / Green Beans<br>D                       | <b>CONTRAST FISH &amp; CHIPS</b><br>Battered Haddock Fillet / Mango Mint Mayo / Cucumber Kimchi<br>F / G                               |
| <b>ROAST SIRLION OF BEEF</b><br>Homemade Yorkshire Pudding / Roast Potatoes / Honey Roast Carrots & Parsnips<br>(£6.50 Supplement) |                                                                                                                           |                                                                                                                                        |

SIDES £4.50 & SAUCES £2

|                                       |                           |                                                                            |                           |
|---------------------------------------|---------------------------|----------------------------------------------------------------------------|---------------------------|
| Broccoli with Sesame & Miso<br>Se/GF  | Onion Rings<br>D          | Rocket & Parmesan Salad<br>D /GF                                           | Double Cooked Chips<br>GF |
| Parmesan & Truffle Chips<br>Add £1.00 | Garlic & Herb Butter<br>D | Creamed Mashed Potato<br>Contrast Side Salad & Oriental Dressing<br>SE / N | Peppercorn Sauce<br>D/ A  |
| Chimichurri Sauce<br>D/ GF/ DF        |                           |                                                                            |                           |

Desserts

|                                                                                         |                                                                                                                         |                                                                                                            |
|-----------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------|
| <b>LEMON MOUSSE</b><br>Buttery Crumble / Lemon Curd / Whipped Cream<br>D / G / E        | <b>SALTED CARAMEL FONDANT</b><br>Warm & Gooley Salted Caramel Sauce / Served With Salted Caramel Ice Cream<br>G / D / E | <b>RUM &amp; RAISIN CREME BRULEE</b><br>Rich Creamy Custard Infused with Rum and Raisins<br>D / E / A / SD |
| <b>PAVLOVA FRUITS OF THE FOREST</b><br>Merigue / Chantily Cream / Forest Berries<br>E/D | <b>SELECTION OF SCOTTISH CHEESES</b><br>Spiced Pear Chutney / Oat Cakes<br>(£5.95 Supplement)<br>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