A La Carte

Appetisers

MUSSEL & RICE NOODLE SOUP
Please ask your server for today's flavour GF/DF/M
£9.00

HAND DIVED SCOTTISH SCALLOPS
Pan-Seared Scallops, Potato Rouille Mousse, Asian Bisque, Chorizo
D/SF/GF/DF optional
£16.50

FUTOMAKI TUNA TARTAR
Tempura Futomaki, Spicy Tuna Tartar Ponzu, Avocado, Lumpfish Caviar Lemon Gel F/SF/Se/GF optional
£13.50

SMOKED CHICKEN CAESAR CROSTINI
Smoked Scottish Chicken, Poached Egg, Garlic Bread Croutons, Romaine Lettuce, Fried Anchovies E/D/G/F
£13.00

HOI SIN DUCK SPRING ROLL
Confit Duck Leg Spring Roll
Hoi Sin, Asian Green Salad
Plum Sauce G/F/DF/Se/S
£13.00

DUCK LIVER PATE TATAKI
Pineapple Compote, Toasted Brioche Blue Cheese, Asparagus, Pineapple Cream Sauce Se/D/G/GF Optional
£12.50

NAKED SAMOSA
Authentic Indian Samosa, Curry Vinaigrette, Crispy Onion, Mixed Salad, Poppadom G/D/F
£11.00

Dragon Roll / Tempura

Excluded from 2 / 3 course Pre Theatre deal

CONTRAST SIGNATURE DRAGON ROLL £16.95
Tempura Prawn, Avocado, 6 pieces SF / Se / D F

TEMPURA PRAWN 3 PIECES £12.95/ 6 PIECES £22.95
Sf / D / F

TEMPURA TENDERSTEM BROCCOLI £8.25
with Ponzu V / VG

TEMPURA VEGETARIAN DRAGON ROLL £14.95
Tenderstem Broccoli, Marinated Tofu, Mango, Spicy Mayonnaise Teriyaki (can be vegan on request) 6 pieces V / VG / Se

Mains

DUCK
Pan-Seared Duck Breast, Hot & Sour Sauce, Pineapple, Rice Noodles, Stir-Fry Greens SF
£28.50

HIGHLAND VENISON FILLET
5 Spice, Dutch Potato Tart Wild Mushroom Jus, Carrots & Tender Stem Broccoli
G/D/GF/DF optional
£36.50

LEMON CHICKEN SUPREME
Vermicelli Pasta in White Wine Sauce Dill, Roasted Cauliflower, Chaat Masala, Honey Lemon
G/D/SF/E/GF/DF optional
£26. 00

PORCHETTA
Roasted Pork Belly, Warm Quinoa Stir-Fry Tender Stem, Honey Miso
G Optional
£28.50

MIX SEAFOOD PLATTER FOR 2
Tempura Kani Crab Roll, Mussels In Flavour of the Day, Butter Prawns Grilled Seabass, Grilled Squid, Mixed salad, Double Cooked Chips
F/D/S/SF/G/CR
£70.00

GRILLED WHOLE SEABASS
Stir-fry Thai Green Beans, Bok Choy Berlin Potato, Chorizo F/D/Sh
£30.00

Add 3 Prawns £7.50

SCOTTISH COD FILLETS
Smoked Bouillabaisse, Gnocchi Carrot, Mixed Seafood, Fennel Grean Peas F/D/G/Sh
£36.00

PUMPKIN AND SPINACH LASAGNA
Roasted Squash & Spinach, Pesto & Ricotta Cheese, Grilled Zuchini, Parmesan Cheese, Mixed Salad
V/D/E/G
£22.00

CRISPY LAMB SHANK
Vegetable Tagine, Mash Potato Red Wine Jus Anise GF/D/DF optional
£29.50

A discretionary service charge of 10% will be added to your bill for tables of 6 or more. Minimum spend £18.00 per person please
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

A La Carte

35 DAY DRY AGED
ABERDEEN ANGUS TOMAHAWK
Priced Per Gram, Please ask the server
for today' weights & prices

LOCALLY SOURCED
ABERDEEN ANGUS CHATEAUBRIAND
Priced Per Gram, Please ask the server
for today' weights & prices

From the Grill

35 day dry aged beef - our steaks are locally sourced, grass-fed Aberdeen Angus, which we dry age for a minimum of 35 days in-house. All Steaks below can be gluten free. Sharing platters served with double cooked chips, Broccoli, Sesame & Miso.

RIB EYE STEAK
3 x Garlic King Prawns
D/S/Cr
£43.50

RIB EYE STEAK
Peppercorn Sauce
A/D/S
£38.00

RIB EYE STEAK
Garlic & Herb Butter
S/D
£38.00

RIB EYE STEAK
Chimichurri
Mu/S
£38.00

SIRLOIN STEAK
3 x Garlic King Prawns
D / S / Cr
£43.50

SIRLOIN STEAK
Peppercorn Sauce
A/D/S
£38.00

SIRLOIN STEAK
Garlic & Herb Butter
S/D
£38.00

SIRLOIN STEAK
Chimichurri
Mu/S
£38.00

FILLET STEAK
3 x Garlic King Prawns
D / S / Cr
£50.50

FILLET STEAK
Peppercorn Sauce
A/D/S
£45.00

FILLET STEAK
Garlic & Herb Butter
S/D
£45.00

FILLET STEAK
Chimichurri
Mu/S
£45.00

Sides £4.50 & Sauces £2.00

BROCCOLI WITH SESAME & MISO
Se/G

ONION RINGS
Peppercorn Sauce
D/G

ROCKET & PARMESAN SALAD
D/GF

DOUBLE COOKED CHIPS
GF

PARMESAN & TRUFFLE CHIPS
D/GF Add £1.00

CHIMICHURRI SAUCE
Mu/S/DF/GF

CREAMED MASHED POTATO
D

PEPPERCORN SAUCE
D/A

Desserts

PEAR AND GINGER SPICED PUDDING
Spiced Pear, Warm Rich Caramel Sauce, Vanilla Ice Cream E/G/D
£9.50

BANANA & BISCOFF CRUNCH
Banana Fritters, Cream Cheese Biscoff Spread, Salted Caramel Ice Cream G/D/E
£9.50

DUBAI CHOCOLATE & PISTACHIO CHEESECAKE
Creamy Pistachio Cheesecake
Crispy Pistachio Kataif Layer
chocolate Ganache G/D/N
£11.50

CONTRAST CHEESE PLATE
Selection of Scottish Cheeses
Spiced Pear Chutney, Artisan Crackers D/G/C/Mu/Se/S/V
£11.95

SELECTION OF ICE CREAM OR SORBET
Please ask for Today's Selection
V/D/E/GF/VG/DF Optional
£7.50

CINNAMON CHURROS
Cinnamon coated Churros
Chocolate dipping sauce, warm spiced apple Compote, Tablet Ice Cream G/E/D
£9.50

A discretionary service charge of 10% will be added to your bill for tables of 6 or more. Minimum spend £18.00 per person please
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