2 COURSES £22.95

Lunch Menu

3 COURSES £25.95

Appetisers

FRESH SEASONAL SOUP
GF/V/VG

SUSHI CHICKEN TERIYAKI
Teriyaki Chicken / Suhi Rice / Asian Slaw / Mango Sauce
F/G/Se/DF

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

POLENTA CROQUET
Dill Cream Cheese, Fennel Salad Orange Capers
D/G

BANGKOK SEAFOOD
Mixed Seafood / Crispy Salad / Hot & sour Vinaigrette
G / F / Cr / M / DF

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 £16.95
Tempura Prawn, Avocado, 6 pieces SF/Se/DF

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

VEGETABLE LASAGNE
Capsicum/ Aubergine/ Courgette Cheese Sauce/ Garlic Bread
D/G/V/E

HIGHLAND 8OZ RUMP STEAK
Double Cooked Chips / Green Bean Garlic / Cherry Tomato
GF Optional (£6.95 supplement)

CHICKEN KORMA
Authentic Indian Curry / Corriander / Lime Rice / Curry Leaves / Tenderstem Fritters

SEA BASS FILLET
Stir Fry Rice Noodles / Salt n Sour / Crispy Vegetables
F / SF / DF / G

CRISPY DUCK LEG
Parsnip / Green Pea / Rosti Poato / Mushroom Jus
D / GF - Optional

CONTRAST FISH & CHIPS
Tandoori Mayo / Tomato & cucumber Salsa
F / E / GF / DF - optional

SIDES £4.50

Broccoli with Sesame & Miso GF/Se
Onion Rings D
Rocket & Parmesan Salad D/GF
Double Cooked Chips GF
Parmesan & truffe Chips (Add £1.00)
Creamed Mashed Potato D
Side Salad & Oriental Dressing SE/N

SAUCES £2.00

Garlic & Herb Butter D
Peppercorn Sauce D/A
Chimichurri Sauce GF/DF

Desserts

STICKY TOFFEE RICE PUDDING
Dates / Rice Pudding / Warm Sticky Toffee Sauce / Red Bean / Toasted Walnuts D/G/N

SALTED CARAMEL FONDANT
Warm & Gooey 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

WARM BERRIES ROMANOFF
Vanilla Cream Cheese / spiced Berries/ Compote / Fresh Seasonal Berries D/G

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 - Shellfsh
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