2 COURSES £26.95

Sunday

3 COURSES £28.95

Appetisers

FRESH SEASONAL SOUP
GF/V/VG

CHICKEN CALIFORNIA ROLL
Teriyaki Chicken, Sushi Rice,
Asian Coleslaw, Mango Sauce
F/G/Se

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

CRISPY CALAMARI SALAD
Calamari Fritters, Cucumber, onions
carrots, Vietnamese sauce
G/F

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 SATAY
Grilled Chicken Breast, Thai Salad
Roasted Cajun Potato, Aioli Sauce
GF/SF/D

SEA BASS FILLET
Lentil & Coconut, Butternut Squash
Spinach F/SF

LAMB
Minced Lamb Con Carne, Gnocchi
Garlic Bread D/G

CONTRAST FISH & CHIPS
Salt & Chilli Haddock, Lime Dill Mayo
F/G/E

ROAST SIRLION OF BEEF
Homemade Yorkshire Pudding
Roast Potatoes, Honey Roast Carrots
& Parsnips (£7.50 Supplement)

SIDES £4.50

Broccoli with Sesame & Miso GF/Se
Onion Rings D
Rocket & Parmesan Salad D/GF
Double Cooked Chips GF
Parmesan & truffle 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 D/GF/DF

Desserts

MANGO FLOAT
Sweet Mango, Vanilla Cream
Buttery Digestive Crumb
D/G

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

CARAMEL APPLE DESSERT
Caramelised Cinnamon Apple
Vanilla Cream Cheese, Buttery
Crumble, Rich Caramel Sauce D/G

SELECTION OF SCOTTISH CHEESES
Spiced Pear Chutney, Oat Cakes
(£6.95 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