



# ABERDEENSHIRE RESTAURANT WEEK

**SET MENU | 2 COURSES £20 | 3 COURSES £25**

## STARTERS

### **BBQ Beef Bao Buns**

With pickled red sesame slaw.

### **Brie Wedges (V)**

Deep fried until golden. Dressed salad & homemade spiced apple chutney.

### **Cullen Skink**

With warm sourdough & butter. (GF alternative available)

### **Sweet Chilli Tofu Salad (VG)**

Mixed salad leaves topped with grilled tofu tossed in a sweet chilli sauce.

## MAINS

### **Liver, Bacon & Onions**

With chive mash & red wine gravy. (GF alternative available)

### **Wild Mushroom Risotto (V)(GF)**

Creamy & rich wild mushroom risotto topped with pickled shimeji & parmesan tuile.

### **Balmoral Chicken**

Chicken stuffed with haggis & wrapped in streaky bacon. Creamy whisky sauce, fondant turnip & pommes Anna.

### **Chilli Crusted Cod**

Pan seared cod with chilli & parmesan crust on a bed of 5 bean salsa. Topped with crispy balsamic kale.

### **Chickpea & Coconut Curry (VG)**

Chef's vegetables and chick peas in a medium spiced coconut sauce. Served with rice.

## DESSERTS

### **Homemade Sticky Toffee Pudding (V)**

Decadent toffee sauce and your choice of vanilla ice cream, pouring cream or custard. (GF alternative available)

### **Homemade Chocolate Brownie (V)**

Indulgent dark chocolate ganache, chocolate crumb and your choice of vanilla ice cream or pouring cream.

### **Dark Chocolate & Coconut Cheesecake (GF)**

With toasted coconut chocolate bark. Your choice of vanilla ice cream or pouring cream.

### **Trio of Sorbet (VG)**

Three scoops of fruit sorbet served with a wafer. (GF alternative available)