

210 BISTRO

Aberdeen Restaurant Week

BURNS SUPPER TASTING MENU

Fri 26th & Sat 27th Jan // Fri 2nd & Sat 3rd Feb 2024

5pm - 9pm

Panko Queen Scallops

Celeriac Purée / Beetroot & Port Reduction

Venison Scotch Egg

Bistro Salad / Tomato & Chilli Jam / Crispy Onions

Drink Pairing: Highland Margarita // Jose Cuervo / Drambuie / Triple Sec / Lime £9.00

Whisky & Green Apple Sorbet

4oz Sirloin Steak

Haggis / Turnip Puree / Potato / Kale / Red Wine Jus

Drink Pairing: Malbec "Caoba" Black Label // Mendoza / Argentina £9.00 (175ml)

Chocolate Fondant

Raspberry Centre / Oat Crumble / Salted Caramel / Whisky & Vanilla Ice Cream

Drink Pairing: Clover Club // Edinburgh Raspberry Gin / Lemon / Egg White £9.50

£38 Per Person

£60 with paired drinks

Some of our dishes contain common allergens. Please inform staff of any special dietary requirements.

A discretionary 10% service charge will be added to the final bill for all parties of 8 or more. All of this will go directly to our staff.

210 BISTRO

Aberdeen Restaurant Week

BURNS SUPPER TASTING MENU (VEG)

Fri 26th & Sat 27th Jan // Fri 2nd & Sat 3rd Feb 2024

5pm - 9pm

Veg Haggis Bon Bon

Celeriac Purée / Beetroot & Port Reduction

Beetroot Risotto

Hazelnuts / Baby Beetroot / Pickled Beetroot / Basil

Drink Pairing: Highland Margarita // Jose Cuervo / Drambuie / Triple Sec / Lime £9.00

Whisky & Green Apple Sorbet

Pumpkin Gnocchi

Blue Cheese Sauce / Roast Cherry Tomatoes / Parsley / Pine Nuts

Drink Pairing: Sauvignon Blanc // Mamaku / Marlborough / NZ £9.00 (175ml)

Chocolate Fondant

Raspberry Centre / Oat Crumble / Salted Caramel / Whisky & Vanilla Ice Cream

Drink Pairing: Clover Club // Edinburgh Raspberry Gin / Lemon / Egg White £9.50

£38 Per Person

£60 with paired drinks

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Aberdeen Restaurant Week

Weds 12pm-2pm / Thurs 12pm-2pm & 5pm-9pm / Fri & Sat 12pm - 3.45pm
(24th Jan - 3rd Feb 2024)

TO START

Olives (vg) £2.50

Bread Board (v) // Dipping Oils / Seasoned Butter £2.50

Tomato & Roasted Pepper (v) // Mozzarella / Sun Dried Tomato & Olive Pesto / Basil

Smoked Haddock Bon Bons // Creamed Leeks / Peashoots / Lemon Crisp

Chicken Liver Pate // Rhubarb, Apple & Chilli Chutney / Toasted Brioche / Mixed Salad

TO CONTINUE

Pork Belly // Carrot Purée / Potato Rosti / Grilled King Oyster Mushroom / Kale / Cider Jus

Skirlie Crusted Salmon // Crushed New Potatoes / Kale / Saffron & Sage Cream

Southern Fried "Chicken" Burger (vg) // Vegan Mayo / Avocado / Red Onion Jam /

Lettuce / Tomato / Bread Guy Vegan Brioche Bun / French Fries

SIDES

French Fries / Side Salad £3.50

Sweet Potato Fries / Buttered Mash / Garlic Crumbed Cauliflower Cheese £4

Parmesan & Truffle Fries £4.50

TO FINISH

Trio of Desserts // Blueberry & Lemon Blondie / Berry Cream Choux Bun / Chocolate Ice Cream

Sticky Toffee Pudding // Vanilla Ice Cream / Salted Butterscotch Sauce

3 Scoop Ice Cream Selection

2 COURSES £20

3 COURSES £25

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