



THE ALBYN

ABERDEEN RESTAURANT WEEKS

PRESENTING A SPECIALLY CREATED 2 COURSE MENU,
FEATURING A STARTER AND MAIN FOR £30.

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STARTER

KING OYSTER MUSHROOM

King oyster mushroom scallop, vegan black pudding, pea purée  

SMOKED HADDOCK AND CRESS FISHCAKE

Smoked haddock fishcake, tomato compote, charred lemon, basil oil, parmesan crisp 
(allergens: fish, milk)

BOCCONCINI AND WATERMELON

Seared watermelon, mozzarella cheese, strawberry, basil  
(allergens: milk)

HOISIN GLAZED PORK BAO BUN

Hoisin glazed pork belly, coriander, spring onion
(allergens: gluten, milk, egg)

MAIN

VENISON FILLET

Venison steak, black pudding croquette, roasted beetroot, vine tomato & blackberry reduction
(allergens: gluten, sulphites, soy, milk, egg)

PAN-ROASTED TURBOT

Potato pave, asparagus, spinach, brown shrimp butter sauce 
(allergens: fish, milk, crustaceans)

BEEF SHORT RIB

Sautéed wild mushrooms, horseradish mash with bone marrow jus 
(allergens: milk)

CAULIFLOWER STEAK

shallot purée, braised shallots, walnut and herb crumb, rocket, pickles  
(allergens: tree nuts, gluten, sulphites)

Can we tempt you for more? Add on one of our delicious desserts

DESSERTS

ALBYN STICKY TOFFEE PUDDING - £9

Butterscotch sauce, vanilla ice cream 
(allergens: milk, egg)

BASQUE CHEESECAKE - £9

Blueberry baked cheesecake, blueberry compote, raspberry sorbet
(allergens: milk, egg, gluten)

LEMON DRIZZLE CAKE - £9

White chocolate glaze, caramelised meringue, lemon gel 
(allergens: milk)

**£1 FOR EVERY DINNER GOES DIRECTLY
TO CHARLIE HOUSE**

During the dates of Aberdeen Restaurant Weeks, 24th August - 6th September



 Vegan,  Vegan Option,  Vegetarian,  Gluten Free,  Gluten Free Option,  Dairy Free

Please speak to a member of staff for more information on dietary/allergy requirements.

Life is precious

