



GLENHOUSE
Aberdeen

ABERDEEN RESTAURANT WEEK – LUNCH MENU £20

Includes a Mimosa Cocktail on Arrival and three tapas

VEGETARIAN

SOUP OF THE DAY

Chef's daily creation, made with fresh seasonal ingredients.

GARLIC MUSHROOM

Sautéed mushrooms in garlic butter, finished with fresh herbs.

ROASTED POTATOES

Roasted potatoes topped with tomato sauce and garlic aioli.

GRILLED HALLOUMI FRIES

Grilled halloumi fries with hot honey sauce.

CAULIFLOWER WINGS

Crispy battered cauliflower tossed in a spicy glaze.

COUSCOUS SALAD

Couscous mixed with roasted vegetables, herbs & citrus dressing.

FISH

CHILLI PRAWNS

King prawns sautéed with white wine, garlic, cherry tomato & fresh chili. (£2 supplement)

SALT AND PEPPER CALAMARI

Lightly battered calamari rings, served with aioli.

STEAMED MUSSELS

Fresh mussels bathed in a fragrant broth of garlic, and white wine.

MARINATED ANCHOVIES

Delicate anchovies, marinated in vinegar, garlic & olive oil.

GARLIC PRAWNS

King prawns in garlic-infused butter with lemon. (£2 supplement)

MEAT

STICKY GLAZED CHICKEN

Tender chicken pieces, enveloped in a chipotle sauce.

CHORIZO IN RED WINE

Spanish chorizo sautéed with garlic & simmered in red wine.

HOT HONEY CHICKEN WINGS

Crisped to perfection with the combination of spicy and sweet.

ANTIPASTO

Selection of cured meats with sundried tomatoes and olives. (£2 supplement)

BURGER SLIDERS

Three bite sized Mini burgers served with house sauce. (£2 supplement)

BRAISED BEEF

Slow-cooked beef simmered in tomato and red wine. (£2 supplement)

PORK BELLY

Slow cooked pork belly served with House five spice sauce. (£2 supplement)

SIDES

ASSORTED BREAD BASKET	£6.50
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MARINATED OLIVES	£4.50
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GARLIC BREAD	£4.50
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RUSTIC CHIPS	£4.50
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SWEET POTATO MASH	£4.50
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MIXED SALAD	£4.50
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ROSEMARY POTATOES	£4.50
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CHILI TOAST 	£4.50
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