

ABERDEEN RESTAURANT WEEK MENU

3 COURSES £30 PER PERSON

CREAMY SPICED SWEETCORN SOUP spring onion, coriander, potato, coconut (VGI)

BURRATINA, HERITAGE TOMATO SALAD pickled chilli, pesto, basil (VGIA)

CLASSIC PRAWN COCKTAIL Marie Rose sauce, crisp iceberg lettuce, crevettes

STICKY BEEF FILLET NOODLE SALAD vegetable slaw, spring onions, chilli, toasted sesame dressing

CHICKEN MILANESE Isle of White tomatoes, sun blushed tomatoes, rocket, Parmesan
POACHED LOCH DUART SALMON new potatoes, watercress shallot salad, hollandaise sauce
RISOTTO PRIMAVERA carnaroli rice, spring vegetables (VGI)
MAL BURGER bacon, Gruyère cheese, relish, French glazed bun
GRILLED PORK CHOP grilled cabbage, caramelised apple, prunes, cider mustard sauce

CRÈME BRÛLÉE (V)

PINEAPPLE CARPACCIO mint, lime & chilli syrup, toasted coconut, coconut sorbet (VGI)

ICE CREAM & SORBET (VGIA)

STICKY TOFFEE PUDDING toffee sauce, milk ice cream (V)



For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. Cheese boards may contain unpasteurised cheese. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.