



ABERDEEN RESTAURANT WEEK

Starter

Homemade soup of the day – Served with warm crusty bread

Chicken Liver Pate – Served with toast and rich onion chutney

Garlic Mushroom Crostini (V) – Sliced mushrooms in a creamy peppercorn and garlic sauce served on a traditional crisp bread

Vegan Nachos (V VG)– Topped with a vegan bean chili and vegan cheese

Main Course

Cheeseburger and Fries – Beef burger, topped with cheese, served in a brioche bun with lettuce and tomato and coleslaw

Chicken Cranachan – Chicken breast in a creamy whisky mushroom sauce topped with oatmeal and cheese, toasted under the grill and served with seasonal veg and mashed potatoes



Homemade Steak Pie – Slow cooked beef steak in a rich gravy, topped with puff pastry served with seasonal veg and fries

Curry of the day (GF option) – Served with basmati rice, naan bread and popadom (please ask server for today's choice)

Chargrilled Chicken Salad – Served with a guacamole dip

Vegan & Veg Burger (V VG) – Served with Fries

DESSERTS

Homemade Sticky Toffee Pudding (V) – Rich Toffee Sauce and Ice-Cream

Hot Pudding of the Day (V) – Served with Custard (please ask server for today's choice)

Trio of Ice-Cream (V GF option) – Vanilla, chocolate or strawberry

Chocolate and Caramel Cake (V VG)

2 Courses £20

3 Courses £25

Aberdeen Restaurant week 1st-14th September