



ABERDEEN RESTAURANT WEEKS MENU

TWO COURSES £20PP | THREE COURSES £25PP

STARTERS

FRENCH ONION SOUP

a rich red wine broth, caramelised onions, toasted croutons, gruyère

SPICY TUNA SUSHI

ahi tuna, avocado, umami aioli, tobiko

SCALLOPS & MUSHROOMS

pea puree, bacon dust, yuzu vinaigrette, micro herbs

MAINS

RUMP STEAK

served with crispy truffle mashed potatoes, vine-ripened tomatoes, and a king oyster mushroom

SCOTTISH SALMON

heritage rice blend, market vegetables, lemon-herb sauce

REDEFINE FLANK

3D-printed, plant-based flank steak, served with fries and market vegetables

DESSERTS

WHITE CHOCOLATE BROWNIE

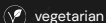
callebaut white & dark chocolate, vanilla ice cream, whipped cream

STICKY TOFFEE PUDDING

salted toffee, whisky creme anglaise, vanilla ice cream

CRANACHAN CHEESECAKE

no bake, cashew crust, whisky whipped cream



vegetarian



vegan

Please advise your server about food sensitivities & ensure you speak to a manager regarding any allergies