



**ABERDEEN
RESTAURANT
WEEK**

THE
GLOBE
INN



Aberdeen Restaurant Week Dinner Menu (3 courses £20)

Starter

Soup of the day (ve, gf avail) Homemade soup of the day, served with freshly baked sourdough bread

Haggis Bon Bons Traditional Scottish haggis, coated in breadcrumbs, cooked until golden and served with pepper sauce

Buffalo Cauliflower Wings (v) Fried in a crispy batter, served with cool ranch dip & glazed with your choice of sauce – 'sweet & sticky maple bbq' or 'Louisiana hot sauce'

Main Course

Steak & Ale Pie Tender beef in an onion & ale gravy topped with puff pastry, served with seasonal veg and chips or boiled potatoes

Sweet Chilli Stir Fry (v avail, gf) Peppers, onions & either assorted veg or chicken breast, pan fried in a sweet chilli sauce & served with rice

Mushroom Swiss Burger Our delicious beef burger, topped with melted swiss cheese & sautéed mushrooms, in a brioche bun & served with chips

Rajin' Cajun Pasta Blackened chicken, bacon, mushrooms & onions tossed with tagliatelle in a creamy cajun sauce

Dessert

Plum and Apple Crumble our warm crumble, served with ice cream (contains nuts)

Sticky Toffee Pudding Rich and delicious traditional sticky toffee pudding, served with vanilla ice cream or custard, a must try!

Cheesecake of the Day Crumbly biscuit base with a luxurious topping – ask your server for today's option

We cater for all dietary requirements – please mention to your server and we will be happy to discuss alternative options