



Aberdeen Restaurant Week Menu

£35 per person for a 3 course meal

SPRING VEGETABLE THREE BEAN SOUP

asparagus, carrot, celery, savoy cabbage (VGIA)

CRISPY COCONUT SHRIMP

Argentinian red prawns, mango salsa, lime, sweet chilli jam

ROAST PEACHES, BUFFALO MOZZARELLA

Mouneyrac peaches, green beans, toasted almonds (V)

CRISPY BUTTERMILK FRIED CHICKEN THIGHS

hot honey, ranch dressing, Padrón peppers

LAMB MEZZE MIXED GRILL

cutlet, kofta, merguez sausage, hummus, cucumber tahini sesame salad, pickled red onion, flatbread

CORN-FED CHICKEN SCHNITZEL, NDUJA BUTTER

Radicchio, Granny Smith apple, blue cheese, ranch dressing

STUFFED ROMANO PEPPER

Provençal jumbo couscous, roasted red pepper sauce, plant-based stracciatella, herb salad (VGI)

MAL BURGER

bacon, Gruyère cheese, relish, French glazed bun

VANILLA CRÈME BRÛLÉE(V)

DARK CHOCOLATE MOELLEUX CAKE

fresh raspberries, crème fraîche (V)

BRUCES FARM STRAWBERRY CHEESECAKE

biscuit crumb, fresh strawberries, coulis, vanilla cheesecake

STICKY TOFFEE PUDDING

toffee sauce, milk ice cream (V)



For further information on allergens please scan the QR code