



**ABERDEEN
RESTAURANT
WEEKS**

to start

HOMEMADE SOUP OF THE DAY

served with a warm bread roll
vegetarian

CHILLI PRAWN BRUSCHETTA

with salad garnish, finished with rocket and balsamic glaze
gluten free available | allergens: crustaceans, gluten

GRILLED ASPARAGUS & GOATS CHEESE SALAD

with lemon vinaigrette dressing
gluten free & vegetarian | allergens: milk

the main event

STICKY BBQ GLAZE HALF ROAST CHICKEN

with house slaw & double cooked chips
gluten free option available | allergens: gluten, soya, mustard, egg

HOISIN GLAZE PORK CHOPS

*with braised cabbage, ribbons of carrots & parsley mashed potato, finished
with a hoisin sauce*
allergens: gluten, milk, soya

ROAST VEGETABLE & BLACK BEAN TACOS

with sweet potato fries & pickled vegetables, drizzled with sriracha sauce
vegan | allergens: gluten

dessert

STICKY TOFFEE PUDDING

traditional sticky toffee pudding, served with vanilla ice cream
allergens: egg, milk, gluten

CHOCOLATE & RASPBERRY TEAR

served with warm chocolate sauce & chocolate pencil
allergens: gluten, egg, milk, soya

CLEMENTINE & PROSECCO TORTE

served with mango coulis & vegan ice cream
vegan & gluten free

3 course for £25

Please inform a member of our team of any dietary requirements or allergens.

Regardless of whether a particular menu choice contains nuts, there is always the possibility of traces of nuts being present.