

the
TIPPLING HOUSE

— Estd. 2012 —

Aberdeen Restaurant Week | Tuesday 25th August – Saturday 5th September 2026
2 Course + Amuse Booze £20 // 3 Course + Amuse Booze £25 // Cocktail Pairings £20/£30

Amuse-Booze | Our Bartender's 'Tot' of the Day

Starter

Mackerel Rilletes | Hot-smoked mackerel mixed with horseradish cream, lemon zest, and chives. Served with oaties and pickled fennel.

Pork Cheek & Peach on Toast | Slow-braised pulled pork cheeks served on toasted sourdough with wholegrain mustard, fresh peach slices and watercress. (df)

Chargrilled Sweetcorn, Tomato & Avocado Salad | Sweetcorn kernels and cherry tomatoes, charred then tossed with avocado and a smoked paprika dressing (ve, gf, df)

Main

Sea Trout with Broad Bean & Lemon Butter | Pan-fried sea trout, broad beans, peas, and baby gem lettuce, finished with a lemon & caper sauce. (gf)

Beef Shin & Bourbon Ragu | Braised Scotch beef shin in a slow-cooked ragu, with gnocchi and grated pecorino.

Stuffed Romano Peppers with Quinoa and Bulgar | Toasted pine nuts, currants and fresh herbs, served with a garlicky tomato sauce. (ve, df)

Dessert

Raspberry & Scotch Whisky Eton Mess (gf)

Grilled Peaches with Coconut & Oat Crumble w/ Vegan Vanilla Ice Cream (ve, df)

Dark Chocolate & Orange Whisky Torte w/ Clotted Cream

Please inform us of any allergies or dietary requirements upon booking. An optional 12.5% service charge is added to your bill. Please inform the team if you would prefer this to be removed. Please note, trade/corporate discounts are not valid with the ARW tasting menu.

