



the
TIPPLING HOUSE
Estd. 2012

Aberdeen Restaurant Week | 2 – 15 November 2020

£20pp – Five Course Tasting Menu // + Amuse Booze

Pan-Roast Wood Pigeon, Wild Mushroom, Smoked Bacon,
Pickled Pear Puree (g.f.)

Roast Beetroot and Fig Salad, Balsamic Gel, Candied Walnuts,
Watercress (vg, g.f.)

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Roast Parsnip Veloute, Red Cabbage, Granny Smith (vg, g.f.)

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Braised Venison Shin, Onion Puree, Neep Lyonnaise, Leeks, Fondant Potato,
Horseradish Mascarpone, Madeira Jus (g.f.)

Pumpkin Risotto, Kale, Shallot, Bramley Apple, Sage,
Pumpkin Seeds (vegan, g.f.)

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Blackcurrant Sorbet (vegan, g.f.)

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Warm Treacle Tart, Clotted Cream, Butterscotch

Coconut and Passionfruit Panna Cotta, Shortbread (vg, g.f.)

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www.thetipplinghouse.com