

Aberdeen Restaurant Week 2026

Taste of Vovem

2 Courses £30

3 Courses £35

Crispy Calamari

Lemon Pepper Calamari | Mixed Leaf Salad | Hot Honey Dressing | Fresh Chilli | Charred Lime

Wood-Fired Wild Mushroom Terrine vg

Freshly Shaved Truffle | Torched Pine Nuts | Burnt Onion Gel | Toasted Sourdough

Short Rib Birria Tacos

3 Soft Shell Corn Tortillas | Slow Braised Short Rib | Fresh Coriander | Manchego Cheese | Chimichurri | Smoked Chipotle Aioli

Flat Iron Steak

230g Flat Iron Steak | Skin on Fries | Peppercorn Sauce

Coal Grilled Tandoori Chicken

Tikka Marinated Chicken Breast | Ox Grilled Flatbread | Charred Lemon | Red Onion Pickle | Saffron Basmati

Miso Glazed Cauliflower Steak vg

Roasted Garlic & Chive Mash | Coal Fired Asparagus | Crispy Noodles | Miso Dressing | Micro Herb Salad

Sticky Toffee Pudding

Warm Toffee Sauce | Vanilla Bean Ice Cream | Caramelised Walnut Crumb

Scottish Cheese Selection

Locally Selected Cheeses | Miller's Damsels | Fresh Grapes | Red Onion Chutney

Ox Grilled Pineapple Cheesecake

Warm Toffee Sauce | Vanilla Bean Ice Cream | Caramelised Walnut Crumb