

# IX THE CHESTER HOTEL ABERDEEN

Rosemary Focaccia - roasted red pepper pesto

Crispy Pig's Head – burnt apple puree

## Starters

"Cullen Skink"

baby leek - potato puff - smoked haddock velouté

Butter Poached Halibut

compressed cucumber - cherry tomato - Exmoor caviar

*£5 supplement*

Confit Pork Belly

carrot – fennel - smoked almond

Elrick Log (V)

black fig – walnut - arlette

## Mains

Cod Loin

chorizo – sweetcorn – octopus

Rump of Scotch Lamb

pea and pancetta fricassée - lamb neck

Caledonian Crown Scotch Ribeye

pomme purée - Café de Paris butter - crispy tenderstem broccoli

*£12.50 supplement*

Hand Cut Tagliatelle (V)

chanterelle - Wiltshire truffle - pecorino

## Desserts

Valrhona 55% Chocolate Delice

dark chocolate – basil - Barra raspberries

Mille Feuille

pistachio - cherry

Vanilla Parfait

rhubarb from the Secret Garden - elderflower

Selection of Fine Cheese

fig – crispbread – quince

*£5.00 supplement*

Coffee & Petit Fours

**2 courses £37.50**

**3 courses £47.50**

