

# THE CHESTER HOTEL MENU

## Starters

<b>Roast Vine Tomato Soup (vg/gf available)</b> Rocket Pesto, Basil Oil, Warm Sourdough	£7.50
<b>Haggis Bons Bons</b> HP Brown Sauce	£8.95
<b>Hot Smoked Salmon (df/gf available)</b> Beetroot, Horseradish, Dill, Crispbreads	£13.95
<b>Hummus (Vegan) (vg/gf)</b> Spiced Chickpeas, Pinenut, Kale	£9.50
<b>Black Bomber Arancini</b> Roast Onion Velouté, Branston Pickle	£10.95
<b>Poached Pear (gf)</b> Candied Walnut, Blue Cheese, Endive	£9.95
<b>Chicken Liver Parfait (gf available)</b> Blood Orange, Watercress, Brioche	£9.95

## From the Josper Grill *Steaks are all served with rocket, vine cherry tomatoes and your choice of French fries or hand cut chips.*

### Minimum 28-day Aged Campbells Gold Scotch Beef

<b>10 oz Rib Eye</b>	£38.00
<b>10 oz Sirloin</b>	£36.00
<b>8 oz Fillet</b>	£39.50

SAUCE PEPPERCORN £4.50 | RED WINE JUS £4.00 | GARLIC BUTTER £4.00

## Main Courses

<b>Beer-Battered Haddock</b> Hand Cut Chips, Crushed Garden Peas	£19.95
<b>Aberdeen Angus Beef Burger (gf available)</b> Monterey Jack Cheese, Red Pepper Relish, Gherkin, Tomato, Lettuce, Fries	£19.95
<b>Herb Crusted Cod (gf)</b> Puy Lentil And Pancetta Cassoulet	£23.00
<b>Chestnut Gnocchi (v)</b> Squash, Hazelnut, Parmesan	£18.00
<b>Roast Turkey (df/gf available)</b> Roast Potatoes, Maple Glazed Root Vegetables, Sprouts, Skirlie Bon Bon, Chipolatas, Turkey Sauce	£21.95
<b>Wild Mushroom Risotto (vg)</b> Truffle, 'Prosociano'	£18.00
<b>Venison Loin (gf)</b> Potato & Celeriac Terrine, Braised Savoy Cabbage, Bacon, Venison Sauce	£27.95
<b>Beef Cheek Ragu</b> Homemade Tagliatelle, Red Wine, Parmesan	£19.95

## Salads


<b>Caesar Salad</b> Gem Lettuce, Bacon Crisps Parmesan, Anchovies, Croutons	£12.95
<b>Add Chicken</b>	£5.00
<b>Rainbow Salad (vg)</b> Red Cabbage, Carrot, Cucumber, Spring Onion, Almond, Soy & Sesame Dressing	£12.95
<b>Add Chicken</b>	£5.00

## Sides & Sauces

<b>Phoenix Sourdough</b>	£5.50
<b>French Fries/Hand Cut Chips</b>	£4.95
<b>Rocket Salad, Parmesan, Cherry Tomato</b>	£4.50
<b>Peppercorn Sauce</b>	£4.50
<b>Garlic Butter/Red Wine Jus</b>	£4.00
<b>Maple Glazed Root Vegetables</b>	£5.50
<b>Roast Potatoes</b>	£4.95
<b>Glazed Sprouts, Bacon, Chestnut</b>	£4.95

## Desserts

<b>Sticky Toffee Pudding</b> Toffee Sauce, Vanilla Ice Cream	£9.25
<b>Creme Brûlée (gf available)</b> Madagascan Vanilla, Shortbread	£9.95
<b>Dark Chocolate Tart (vg)</b> Orange Sorbet	£9.25
<b>Mackie's of Scotland Ice Cream &amp; Sorbet</b>	£7.50
<b>Selection of Cheese</b> (Blue Murder, Taleggio, Black Bomber) Crisp Bread, Chutney, Quince	£10.50
<b>Affogato</b> Vanilla Ice Cream, Espresso, Chocolate	£7.95

 Dishes with longer cooking time. A 12% discretionary service charge will be added to the final bill.

We offer a range of gluten free alternatives. If you have any food allergy or special dietary requirement, please tell your waiter who can discuss suitable choices with you.

We are delighted to work with the following local suppliers

Phoenix Bakehouse, Inverbervie – Bakery

Campbells Prime Meat – Fish and Shellfish

G McWilliam Aberdeen Ltd – Scotch Beef

Mark Murphy – Fruit and Vegetables

Katy's Eggs, Torphins – Eggs

Isabella's Preserves, Edzell – Chutney and Preserves

Caber Coffee Ltd, Aberdeen

We are delighted to be using 'Spill the Beans', every bag we buy means a donation to Mental Health Aberdeen

FOR MORE INFORMATION

[www.chester-hotel.com/sustainability/local-suppliers](http://www.chester-hotel.com/sustainability/local-suppliers)

