

# THE CHESTER HOTEL MENU

## Appetisers

<b>Peterhead Crab Crumpets</b> Dressed Crab, Chilli, Lime	<b>£4.50 each</b>
<b>Panko Breaded Langoustine Tails</b> Tartare Sauce, Lemon	<b>£11.00</b>
<b>Olives</b> Lemon, Oregano	<b>£6.00</b>
<b>Haggis Bon Bons</b> HP Sauce	<b>£7.50</b>

## Starters

<b>Smoked Salmon</b>	Horseradish, Dill, Capers, Blinis	<b>£14.00</b>
<b>Beef Tartare</b>	Cornichon, Egg Yolk, Crostini	<b>£14.00</b>
<b>Hand Dived Orkney Scallop</b>	Garden Peas, Garlic Butter, Bacon Jam	<b>£16.00</b>
<b>Half Lobster</b>	Garlic Butter, Parsley, Lemon	<b>£32.50</b>
<b>Burrata</b>	Broad Beans, Peas, Watermelon, Mint (veg)	<b>£11.00</b>
<b>Hummus</b>	Roast Peperonata, Extra Virgin Olive Oil, Crispbread (Vegan)	<b>£8.50</b>
<b>Soup of the Day</b>	Warm Sourdough	<b>£7.50</b>

## From the Josper Grill Minimum 28-day aged Scotch beef

### Sharing Cuts

650g Côte de Boeuf	<b>£115.00</b>
500g Chateaubriand	<b>£90.00</b>

*Sharing steaks are all served with rocket, your choice of French fries or hand cut chips and your choice of 2 sauces & 2 sides.*

<b>Aberdeen Angus Steak Burger</b>	<b>£21.00</b>
Monterey Jack Cheese, Caramelised Onions, Gherkin, Lettuce, Burger Sauce, Fries	

### Prime Cuts

10 oz Rib Eye	<b>£49.00</b>
10 oz Sirloin	<b>£47.00</b>
8 oz Fillet	<b>£47.00</b>

*Steaks are all served with rocket and your choice of French fries or hand cut chips.*

Add Scallop with Garlic Butter	<b>£11.00</b>
Add Half Lobster	<b>£32.50</b>

**SAUCE**    **PEPPERCORN £4.50** | **RED WINE AND BONE MARROW JUS £4.50** | **GARLIC BUTTER £4.50** | **BEARNAISE £4.50**

## From the Fish Market

*Subject to availability from our fishmonger*

<b>Whole Lobster</b>	Garlic Butter, Parsley, Lemon, Fries (Approx. 700g)	<b>£65.00</b>
<b>Lobster Tagliatelle</b>	Homemade Pasta, Shellfish Bisque, Parmesan	<b>£32.00</b>
<b>Roast Cod</b>	Buttered New Potatoes, Kale, Sauce Veronique	<b>£25.00</b>

## Tandoori

<b>Tandoori Butter Chicken</b> ⌚	<b>£24.00</b>
Makhani Sauce, Mint Yogurt, Pilaf Rice, Naan Bread, Lentil Dahl, Pickled Pink Slaw	
<b>Tandoori Monkfish</b>	<b>£26.50</b>
Makhani Sauce, Mint Yogurt, Pilaf Rice, Naan Bread, Lentil Dahl, Pickled Pink Slaw	
<b>Tandoori Cauliflower (veg)</b>	<b>£19.00</b>
Makhani Sauce, Mint Yogurt, Pilaf Rice, Naan Bread, Lentil Dahl, Pickled Pink Slaw	

## Main Courses

<b>Roast Lamb Rump</b> ⌚	<b>£27.00</b>
Pea & Pancetta Fricassee, Red Wine, Pomme Purée	
<b>Beer-Battered Haddock</b>	<b>£21.00</b>
Crushed Garden Peas, Hand Cut Chips, Tartare Sauce, Lemon	
<b>Panko Breaded Langoustine Scampi</b>	<b>£26.00</b>
Crushed Garden Peas, Hand Cut Chips, Tartare Sauce, Lemon	
<b>Truffle Mac &amp; Cheese</b>	<b>£17.50</b>
Homemade Macaroni Shells, Truffle Cheese Sauce (veg)	
<b>Gnocchi</b>	<b>£19.00</b>
Wild Garlic Pesto, Charred Tenderstem, Asparagus (Vegan)	

## Salads

<b>Caesar Salad</b>	<b>£13.00</b>
Cos Lettuce, Bacon Crisps, Parmesan, Anchovies, Croutons	
<b>Add Chicken</b>	<b>£6.00</b>
<b>Add Hot Smoked Salmon</b>	<b>£6.00</b>
<b>Add Halloumi</b>	<b>£4.00</b>
<b>Summer Vegetable Salad</b> (Vegan)	<b>£13.00</b>
Asparagus, Radish, Courgette, Endive, Garlic Leaf Dressing (Contains Pine Nuts)	
<b>Add Chicken</b>	<b>£6.00</b>
<b>Add Hot Smoked Salmon</b>	<b>£6.00</b>
<b>Add Halloumi</b>	<b>£4.00</b>

## Sides

<b>Phoenix Sourdough</b>	<b>£5.50</b>
<b>French Fries/Hand Cut Chips</b>	<b>£5.00</b>
<b>Rocket Salad</b>	Parmesan, Cherry Tomato <b>£4.50</b>
<b>Crispy Tenderstem Broccoli</b>	Dukka, Yoghurt <b>£6.00</b>
<b>Truffle Mac &amp; Cheese</b>	<b>£5.00</b>
<b>Buttered New Potatoes</b>	Chive <b>£5.00</b>
<b>Creamed Garlic Mushrooms</b>	<b>£5.50</b>
<b>Pomme Purée</b>	<b>£5.00</b>

## Desserts

<b>Sticky Toffee Pudding</b>	Toffee Sauce, Vanilla Ice Cream	<b>£10.00</b>
<b>Lemon Posset</b>	Raspberries, Homemade Shortbread	<b>£10.00</b>
<b>Strawberry Pavlova</b>	Madagascan Vanilla Cream, Strawberry Compote	<b>£10.00</b>
<b>Apple Crumble</b>	Vanilla Pod Ice Cream	<b>£10.00</b>
<b>Ice Cream Sundae</b>	Ask Your Server For Today's Choice	<b>£9.00</b>
<b>Selection of Cheeses (Black Bomber, Taleggio, Blue Murder)</b>	Crispbread, Chutney, Quince	<b>£13.00</b>
<b>Affogato</b>	Vanilla Ice Cream, Espresso, Chocolate	<b>£8.00</b>



Dishes with longer cooking time. 10% 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

Mackie's of Scotland – Ice Cream and Sorbet

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)

