

THE GALLERY BAR AND RESTAURANT

Appetisers

Peterhead Crab Crumpets Dressed Crab, Chilli, Lime	£4.50 each
Panko Breaded Langoustine Tails Tartare Sauce, Lemon	£11.00
Olives Lemon, Oregano (vegan)	£6.00
Haggis Bon Bons HP Sauce	£8.50

Starters

Smoked Salmon	Beetroot, Keta Caviar, Capers	£14.00
Beef Tartare	Cornichon, Egg Yolk, Crostini	£14.00
Hand Dived Orkney Scallop	Celeriac, Pear, Hazelnut	£16.00
Half Lobster	Garlic Butter, Chives	£32.50
Firecracker Prawns	Chilli, Lime, Spring Onion	£17.00
Burrata	Roast Golden Beetroot, Rocket Pesto, Flat Bread (veg)	£11.50
Roast Pumpkin Hummus	Pomegranate, Pine Nut, Flat Bread (vegan)	£9.00
Soup of the Day	Warm Sourdough	£8.50

From the Josper Grill

Minimum 28-day dry aged Scotch beef

18oz Chateaubriand ⌚	£90.00
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Served with rocket, your choice of French fries or hand cut chips and your choice of 2 sauces.

Aberdeen Angus Steak Burger	£21.00
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Maple Bacon, Monterey Jack Cheese, Cos Lettuce, Tomato, Burger Sauce, Fries

Prime Cuts

10oz Rib Eye	£49.00
10oz Sirloin	£47.00
8oz Fillet	£47.00
12oz Pork Tomahawk	£27.00

Served with rocket and your choice of French fries or hand cut chips.

Add Scallop with Garlic Butter	£11.00
Add Half Lobster	£32.50

SAUCE **PEPPERCORN £5.00** | **RED WINE JUS £5.00** | **GARLIC BUTTER £5.00** | **BLUE CHEESE £5.00**

From the Fish Market

Subject to availability from our Fishmonger

Whole Lobster	Garlic Butter, Chive	£65.00
Lobster Tagliatelle	Homemade Pasta, Shellfish Bisque, Parmesan	£32.00
Roast Cod	Wild Mushroom, Pancetta, New Potatoes	£27.00

Tandoori

Tandoori Butter Chicken ⌚	£24.00
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Makhani Sauce, Mint Yogurt, Pilaf Rice, Naan Bread, Lentil Dahl, Lime Pickle

Tandoori Salmon	£26.00
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Makhani Sauce, Mint Yogurt, Pilaf Rice, Naan Bread, Lentil Dahl, Lime Pickle

Tandoori Paneer (Veg)	£19.50
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Makhani Sauce, Mint Yogurt, Pilaf Rice, Naan Bread, Lentil Dahl, Lime Pickle

Main Courses

Venison Loin ⌚	£27.00
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Savoy Cabbage, Beetroot, Chervil Root Pureé

Beer-Battered Haddock	£21.00
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Crushed Garden Peas, Hand Cut Chips, Tartare Sauce, Lemon

Panko Breaded Langoustines	£26.00
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Crushed Garden Peas, Hand Cut Chips, Tartare Sauce, Lemon

Black Truffle Risotto	£18.00
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Confit Shallot, Chanterelle Mushrooms, Parmesan (veg)

Gnocchi	£19.00
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Roast Squash, Chestnut, Tenderstem Broccoli (vegan)

Salads

Caesar Salad	£13.00
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Cos Lettuce, Bacon Crisps
Parmesan, Anchovies, Croutons

Add Chicken	£6.00
Add Hot Smoked Salmon	£6.00
Add Halloumi	£4.00

Roast Butternut Squash	£13.00
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Curry Dressing, Golden Raisin,
Almond, Pomegranate, Quinoa,
Kale

Add Chicken	£6.00
Add Hot Smoked Salmon	£6.00
Add Halloumi	£4.00

Sides

Phoenix Sourdough	£6.00
French Fries/Hand Cut Chips	£5.00
Rocket Salad Parmesan, Cherry Tomato	£5.00
Crispy Tenderstem Broccoli Dukka, Yoghurt	£6.00
Buttered New Potatoes	£5.00
Creamed Garlic Mushrooms	£6.00

Desserts

Sticky Toffee Pudding	Toffee Sauce, Vanilla Ice Cream	£10.00
Black Forest Sundae	Kirsch Cherry, Dark Chocolate, Sour Cherry Ice Cream	£10.00
Warm Rice Pudding	Plum, Vanilla, Condensed Milk	£10.00
Apple & Blackberry Crumble	Vanilla Ice Cream, Almond	£10.00
Mango & Passionfruit Pavlova	Mango Sorbet, Vanilla, Passionfruit Curd	£10.00
Selection of Cheeses (Black Bomber, Taleggio, Blue Murder)	Crispbread, Chutney, Quince	£13.00
Affogato	Vanilla Ice Cream, Espresso, Chocolate	£8.50



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



IX THE CHESTER HOTEL
ABERDEEN