

THE GALLERY BAR AND RESTAURANT

GLUTEN FREE

Starters

Smoked Salmon Beetroot, Keta Caviar, Capers	£14.00	Burrata Roast Golden Beetroot, Rocket Pesto, Gluten Free Oatcakes (veg)	£11.50
Hand Dived Orkney Scallop Celeriac, Pear, Hazelnut	£16.00	Roast Pumpkin Hummus Pomegranate, Pine Nut, Gluten Free Oatcakes (vegan)	£9.00
Salt & Pepper Squid Garlic Aioli, Lime	£14.50	Soup of the Day Gluten Free Bread	£8.50
Firecracker Prawns Chilli, Lime, Spring Onion, Gluten Free bread	£17.00	Olives Lemon, Oregano (vegan)	£6.00

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

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

Aberdeen Angus Steak Burger **£21.00**
 Gluten Free Bun, 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

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

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

Roast Monkfish White Wine & Caper Sauce, Buttered New Potatoes	£26.00
Prawn Spaghetti Chilli, Lime, Crème Fraiche, Gluten Free Pasta	£25.00
Roast Cod Wild Mushroom, Pancetta, Buttered New Potatoes	£27.00

Tandoori

Tandoori Butter Chicken  £24.00 <small>Makhani Sauce, Mint Yogurt, Pilaf Rice, Lentil Dahl, Pickled Pink Slaw</small>
Tandoori Salmon £26.00 <small>Makhani Sauce, Mint Yogurt, Pilaf Rice, Lentil Dahl, Pickled Pink Slaw</small>
Tandoori Paneer (Veg) £19.50 <small>Makhani Sauce, Mint Yogurt, Pilaf Rice, Lentil Dahl, Pickled Pink Slaw</small>

Main Courses

Venison Loin  £27.00 <small>Savoy Cabbage, Beetroot, Chervil Root Pureé</small>
Black Truffle Risotto £18.00 <small>Confit Shallot, Wild Mushrooms, Parmesan (veg)</small>
Gnocchi £19.00 <small>Roast Squash, Chestnut, Tenderstem Broccoli (vegan)</small>

Salads

Caesar Salad £13.00 <small>Cos Lettuce, Bacon Crisps, Parmesan, Anchovies</small>
Add Chicken £6.00
Add Hot Smoked Salmon £6.00
Add Halloumi £4.00
Roast Butternut Squash £13.00 <small>Curry Dressing, Golden Raisin, Almond, Pomegranate, Quinoa, Kale</small>
Add Chicken £6.00
Add Hot Smoked Salmon £6.00
Add Halloumi £4.00

Sides

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

Warm Rice Pudding Plum, Vanilla, Condensed Milk	£10.00
Mango & Passionfruit Pavlova Mango Sorbet, Vanilla, Passionfruit Curd	£10.00
Selection of Cheeses (Black Bomber, Taleggio, Blue Murder)	£13.00
<small>Gluten Free Oatcakes, Chutney, Quince</small>	
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



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ABERDEEN