

THE
GALLERY
BAR - RESTAURANT

APPETISERS

Peterhead Crab Crumpets Dressed Crab, Chilli, Lime	£4.50 each
Panko Breaded Langoustine Tails Tartare Sauce, Lemon	£11.00
Haggis Bon Bons HP Sauce	£9.50
Olives Lemon, Oregano	£6.00
Phoenix Sourdough Salted Butter	£6.50

STARTERS

Ravioli of Scallop & Lobster	Spiced Shellfish Bisque, Hispi Cabbage	£16.00
Smoked Salmon	Beetroot, Horseradish, Orange	£14.00
Braised Pig Cheek	Pearl Barley Risotto, Charred Corn, Pickled Mustard Seed	£11.00
Fire Baked Chilli & Garlic Prawns	Sesame, Spring Onion	£17.00
Twice Baked Cheese Soufflé	Leek Fondue, Potato Straws, Bitter Leaf (V)	£12.00
Roast Pumpkin	Cashew Nut Hummus, Curry Dressing, Pomegranate (Vg)	£11.00
Soup Of The Day	Warm Sourdough	£8.50

FROM THE JOSPER GRILL Minimum 28-day dry aged Scotch beef

SHARING CUTS

18oz Chateaubriand to share (Recommended medium rare)	£105.00
25oz T-Bone to share (Recommended medium rare)	£95.00

Sharing steaks are all served with rocket, your choice of French fries or handcut chips and your choice of 2 sauces.

PRIME CUTS

10oz Ribeye	£52.00	Aberdeen Angus Steak Burger	£21.50
14oz Ribeye	£69.00	Maple Bacon, Monterey Jack Cheese, Cos Lettuce, Tomato, Burger Sauce, Fries	
8oz Fillet	£50.00	Buttermilk Chicken Burger	£20.50
18oz Pork T-Bone	£35.00	Hot Honey, Shredded Cos, Monterey Jack Cheese, Ranch, Fries	

Steaks are all served with rocket and your choice of French fries or handcut chips.

Peppercorn Sauce £5.00 | Red Wine Jus £5.00 | Garlic Butter £5.00 | Chimichurri £5.00

FROM THE FISH MARKET Subject to availability from our Fishmonger

Moules Marinière	Fennel, Parsley, Pommes Frites	£21.00
Lobster Tagliolini	Chervil, Chilli, Shellfish Bisque	£32.00
Stuffed Roast Sea Bream	Nduja, Mussel, White Wine Sauce, Buttered New Potatoes	£28.00

MAIN COURSES

Venison Loin Potato & Haggis Terrine, Turnip, Whisky & Green Peppercorn Sauce	£28.00
Beer Battered Haddock Crushed Garden Peas, Hand Cut Chips, Tartare Sauce, Lemon	£22.00
Panko Breaded Langoustines Crushed Garden Peas, Handcut Chips, Tartare Sauce, Lemon	£26.00
Cullen Skink Risotto Braised Leek, Smoked Haddock, Poached Egg, Crispy Shallot	£19.50
Pearl Barley Risotto Jerusalem Artichoke, Olive Oil, Black Truffle (Vg)	£18.00
Cacio e Pepe Homemade Tagliolini, Pecorino, Black Pepper (V)	£19.00

SIDES

French Fries		£6.00
Handcut Chips		£6.50
Rocket Salad	Parmesan, Cherry Tomato	£5.50
Crispy Broccoli	Dukka, Yogurt	£6.50
New Potatoes	Butter, Chive	£6.00
Creamed Garlic Mushrooms		£6.00
Poppadoms		£4.50

TANDOORI

Tandoori Fillet of Beef	(Cooked pink) Makhani Sauce, Mint Yogurt, Pilaf Rice, Naan Bread, Lentil Dahl, Pickled Pink Slaw	£50.00
Tandoori Butter Chicken 	Makhani Sauce, Mint Yogurt, Pilaf Rice, Naan Bread, Lentil Dahl, Pickled Pink Slaw	£28.00
Spiced Monkfish Tail	Makhani Sauce, Mint Yogurt, Pilaf Rice, Naan Bread, Lentil Dahl, Pickled Pink Slaw	£26.00
Tandoori Cauliflower	Makhani Sauce, Mint Yogurt, Pilaf Rice, Naan Bread, Lentil Dahl, Pickled Pink Slaw (V)	£19.50

SALADS

Caesar Salad	Cos Lettuce, Bacon Crisps, Parmesan, Anchovies, Croutons	£16.00
Winter Panzanella Salad	Roast Pumpkin, Tomato, Basil, Foccacia Crouton, Red Endive, Olive Oil, Aged Balsamic (Vg)	£14.00
<i>Add Chicken</i>		£6.00
<i>Add Hot smoked Salmon</i>		£6.00
<i>Add Halloumi</i>		£5.00

DESSERTS

Vanilla Rice Pudding	Spiced Pear, Calvados, Speculoos	£11.00
Orange Crème Brûlée	Almond Biscotti	£12.00
Cheesecake	Mango, Passionfruit, Vanilla	£12.00
Sticky Toffee Pudding	Toffee Sauce, Vanilla Ice Cream	£10.00
Affogato	Vanilla Ice Cream, Espresso, Chocolate	£8.50
Selection Of Cheeses	(Bonnet, Truffle Baron Bigod, Blacksticks Blue, Cornish Yarg) Crispbread, Spiced Plum Chutney, Quince	£14.00

 Dishes with longer cooking time.

12.5% discretionary service charge will be added to the final bill.

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

FOR MORE INFORMATION

www.chester-hotel.com/sustainability/local-suppliers



THE
GALLERY
BAR - RESTAURANT