

THE
GALLERY
BAR - RESTAURANT

APPETISERS

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

STARTERS

Hand Dived Orkney Scallop	Spiced Couscous, Pomegranate, Cauliflower	£16.00
Half Lobster	Garlic Butter, Mixed Leaf, Lemon	£35.00
Smoked Salmon	Crème Fraîche, Cucumber, Trout Roe	£14.00
Firecracker Prawns	Chilli, Sesame, Spring Onion	£17.00
Bruschetta	Smoked Mozzarella, Heritage Tomato (V)	£11.50
Hummus	Peperonata, Basil, Olive Oil, Crispbread (Vg)	£10.00
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)	£95.00
25oz Tbone to share (recommended medium rare)	£85.00

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	<i>Add Scallop served with Garlic Butter</i>	£11.00
14oz Ribeye	£69.00	<i>Add Half Lobster served with Garlic Butter</i>	£35.00
8oz Fillet	£49.00		
		Aberdeen Angus Steak Burger Maple Bacon, Monterey Jack Cheese, Cos Lettuce, Tomato, Burger Sauce, Fries	£21.50

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

Whole Lobster	Garlic Butter, French Fries, Lemon	£70.00
Lobster Tagliolini	Chervil, Chilli, Shellfish Bisque	£32.00
Roast Sea Trout	Risotto, Courgette, Lemon	£26.00

TANDOORI

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 Paneer	Makhani Sauce, Mint Yogurt, Pilaf Rice, Naan Bread, Lentil Dahl, Pickled Pink Slaw (V)	£19.50

MAIN COURSES

Confit Duck Leg Whitebean, Salsicca, Bitter Leaf	£26.00
Beer Battered Haddock Crushed Garden Peas, Hand Cut Chips, Tartare Sauce, Lemon	£21.00
Panko Breaded Langoustines Crushed Garden Peas, Handcut Chips, Tartare Sauce, Lemon	£26.00
Handmade Tagliolini Trompette Mushroom, Baby Leek, Wild Garlic Pesto (V/Vg Available)	£21.00
Parmesan Risotto Pea, Courgette, Radish, Coddled Egg (V)	£19.50

SALADS

Caesar Salad Cos Lettuce, Bacon Crisps, Parmesan, Anchovies, Croutons	£15.00
Spring Garden Salad Mixed Leaf, Peas, Charred Baby Leek, Sherry Vinaigrette	£13.00
<i>Add Chicken</i>	£6.00
<i>Add Hot smoked Salmon</i>	£6.00
<i>Add Halloumi</i>	£5.00

SIDES

Phoenix Sourdough	£6.50
French Fries	£5.50
Handcut Chips	£6.00
Rocket Salad Parmesan, Cherry Tomato	£5.00
Crispy Broccoli Dukka, Yogurt	£6.50
New Potatoes Butter, Chive	£5.50
Creamed Garlic Mushrooms	£6.00

DESSERTS

Millefeuille	Pistachio Ganache, Dark Chocolate, Cherry	£12.00
Vanilla Panacotta	Marinated Scottish Strawberries	£11.00
Crème Brûlée	Scottish Raspberries	£12.00
Sticky Toffee Pudding	Toffee Sauce, Vanilla Ice Cream	£10.00
Affogato	Vanilla Ice Cream, Espresso, Chocolate	£8.50
Selection Of Cheeses	(Served with Crispbread, Chutney, Quince)	
3 Cheeses	Black Bomber, Blue Murder, Clava Brie	£14.00
5 Cheeses	Black Bomber, Blue Murder, Clava Brie, Cornish Yarg, Ragstone	£18.00

 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