

IX THE CHESTER HOTEL

ABERDEEN

Phoenix Sourdough – Katy Rodgers Butter

Crispy Pig's Head – burnt apple purée

Starters

Pig Cheek

puy lentil cassoulet – red wine - parsnip

Orkney Scallop

pork belly – celeriac - apple
(£5 supplement)

Crab Cake

shellfish bisque – basil oil

Risotto

spiced squash – Ailsa Craig – candied walnut (v)

Mains

Red Deer

savoy cabbage – jerusalem artichoke - dauphinoise

Spiced Monkfish

fruity potatoes – black dhal – Makhani sauce

Mushroom Gnocchi (v)

chanterelle – pecorino – silverskin onion

Caledonian Crown Fillet 8oz

tenderstem broccoli – triple cooked chips

Red wine jus or Garlic butter
(£12.50 supplement)

Cote de Bouef 14oz

tenderstem broccoli – triple cooked chips

Red wine jus or Garlic butter
(£17.50 supplement)

Desserts

Warm Vanilla Rice Pudding

apple - blackberry

Cheesecake

salted caramel – candied hazelnut – dark chocolate

Valrhona Chocolate Tart

passion fruit – cocoa nib

Selection of Three Fine Cheeses

fig – crispbread – quince

(Selection of Five Cheeses - £5.00 supplement)

Coffee & Petit Fours

2 courses £37.50

3 courses £47.50

