

## SANDWICHES

COLLAGE - ART CREATED FROM AN ASSEMBLAGE OF DIFFERENT FORMS, CREATING A NEW WHOLE

(SERVED UNTIL 5PM)

<b>The Gallery Club*</b>	<b>£12.00</b>
maple smoked bacon - free range chicken - egg mayonnaise - tomato - crispy gem lettuce - fries	
<b>Free Range Egg Mayonnaise (V)*</b>	<b>£7.00</b>
tomato - watercress - crisps	
<b>Classic Smoked Ham and Cheese*</b>	<b>£12.00</b>
comté - toasted sandwich - fries	
<b>Smoked Salmon*</b>	<b>£8.00</b>
cream cheese - capers - dill - crisps	
<b>Banchory Sirloin of Beef</b>	<b>£7.00</b>
flat bread - rocket - tomato - pickle	

\*available on white, brown or gluten free bread

## SALADS

POINTILLISM - SMALL DISTINCT DOTS MAKING UP A BIGGER PICTURE

<b>The Gallery Caesar</b>	<b>£10.50</b>
cos - croutons - anchovies - hen's egg - Parmesan	
<i>Add chicken</i>	<i>£4.00</i>
<i>Add prawns</i>	<i>£5.00</i>
<b>Shetland Poached Salmon (GF)</b>	<b>£14.50</b>
green salad - avocado - lime mayonnaise	

## SIDES

BAROQUE - DRAMATICALLY EXAGGERATED TO PRODUCE EXUBERANCE AND GLAMOUR

<b>Hand Cut Chips (V)</b> - Maldon sea salt		
<b>Sourdough (V)</b> - extra virgin olive oil - balsamic		
<b>Mixed Green Salad (V, GF, DF)</b> - Gallery house dressing		
<b>Lentil Dhal (V)</b>	<b>Skinny Fries (V)</b>	<b>Onion Rings (V)</b>
<b>Pilaf Rice (V)</b>	<b>Mixed Greens (V)</b>	<b>All £4.00 Each</b>

## BREAKFAST

THE BLANK CANVAS - A NEW START WITH ENDLESS POSSIBILITIES

(SERVED UNTIL 12 NOON)

<b>The Gallery Breakfast</b>	<b>£15.95</b>
two free range hens' eggs - cured bacon - rare breed pork sausage - black pudding - haggis - sautéed mushrooms - grilled tomato	
<b>Vegetarian Bar Breakfast (V)</b>	<b>£15.95</b>
two free range hens' eggs - vegetarian sausage - sautéed mushrooms - tattie scone - grilled tomato - sautéed potatoes - baked beans	
<b>Breakfast Filled Rolls</b>	<b>£4.50</b>
bacon or sausage	
<i>add an egg (V)</i>	<i>£1.00</i>
<b>Scrambled Egg on Toast (V)</b>	<b>£5.00</b>
<b>Baked Beans on Toast (V)</b>	<b>£5.00</b>
<b>Smashed Avocado on Toast with Poached Egg (V)</b>	<b>£5.00</b>
<b>Toast (V)</b>	<b>£2.95</b>
preserves - butter	

## STARTERS

ART DECO - COMBINING MODERN STYLES WITH FINE CRAFTSMANSHIP AND RICH MATERIALS

<b>Homemade Soup of the Day</b>	<b>£5.50</b>
sourdough	
<b>Chicken Liver Pâté (GF)</b>	<b>£7.00</b>
sourdough - Cumberland sauce	
<b>Grilled Whole King Prawns x 3 (GF)</b>	<b>£8.00</b>
garlic mayonnaise - charred lime	
<b>Wild Mushroom Risotto (omit cheese - V, GF)</b>	<b>£7.50</b>
Parmesan	
<b>Haggis Bon Bons</b>	<b>£6.50</b>
HP sauce	

## MAIN COURSES

NEO CLASSICAL - DRAWING INSPIRATION FROM THE CLASSICS WITH A FOCUS ON ELEGANCE

<b>Fish 'n' Chips</b>	<b>£15.00</b>
beer battered haddock - slaw - hand cut chips	
<b>Wagyu Burger</b>	<b>£15.00</b>
pretzel bun - Monterey Jack cheese - maple smoked bacon - pickled gherkin - homemade tomato relish - skinny fries	
<b>Breaded Langoustine Tails Scampi</b>	<b>£17.50</b>
salad - slaw - skinny fries	
<b>Tandoor Chicken Burger</b>	<b>£14.00</b>
brioche bun - Monterey Jack cheese - pickled cucumber - tomatoes - skinny fries	
<b>Roast Cauliflower (V)</b>	<b>£14.50</b>
lentil dahl - Makhani sauce - curry slaw - naan bread	
<b>Steak Frites (270gms)</b>	<b>£19.95</b>
<i>add peppercorn sauce, red wine jus, herb butter or garlic butter</i>	
<b>Beef Short Rib Bourguignon</b>	<b>£15.95</b>
bacon and red wine sauce - dumplings	
<b>Mussel Masala</b>	<b>£13.50</b>
coconut - coriander - pomegranate - naan bread	
<b>Hot Smoked Salmon Kedgeree</b>	<b>£13.95</b>
sushi rice - lemon - puffed rice	
<b>Wild Mushroom Risotto (omit cheese - V, GF)</b>	<b>£12.50</b>
Parmesan	

## PASTA AND RISOTTO

THE RENAISSANCE - SPREADING ITALIAN ART AND CULTURE TO THE WORLD

<b>Linguine</b>	<b>£13.75</b>
king prawn - confit tomato - chilli oil - parsley	
<b>Macaroni (V)</b>	<b>£11.00</b>
Mull cheddar glaze	
<i>Add pancetta</i>	<i>£2.00</i>
<b>Rigatoni</b>	<b>£13.00</b>
spicy Italian n'duja sausage - fennel - tomato sauce	

## FROM THE TANDOOR

INDIAN FOLK ART - ETHNIC, COLOURFUL, VIBRANT AND TRADITIONALLY BEAUTIFUL

<b>Scottish Salmon</b>	<b>£14.50</b>
curried slaw - south Indian spice - mango - naan bread	
<b>Sirloin Naan Wrap</b>	<b>£15.50</b>
marinated sirloin of beef - curried slaw - cos lettuce	
<b>Tikka Chicken Breast</b>	<b>£14.50</b>
curried slaw - lemon - coriander - spices - naan bread	



## CHAMPAGNE & SPARKLING WINE

ROCOCO - EXCEPTIONALLY ORNAMENTAL AND THEATRICAL IN STYLE

(GLASSES 125ML)

### Ruinart Brut NV

Elegant and subtle, a jewel in Champagne's crown

**Glass £16.00    Bottle £77.50**

### Palmer & Co Brut Reserva NV

Cherry and soft citrus, creamy textured, precise with flavours

**Glass £11.00    Bottle £60.00**

### Prosecco Belstar DOC NV

A soft, fruity and refreshing fizz with citrus peach and floral flavours and aromas

**Glass £8.50    Bottle £37.50**

### Prosecco Belstar Cuvée Rosé

Red fruits, cherries and citrus fruits with elegant floral notes

**Glass £9.00    Bottle £40.00**

## ROSÉ WINE

POP ART - A CHALLENGE TO TRADITIONS OF FINE ART

### Riptide White Zinfandel (USA)

Gently sweet but incredibly refreshing balancing strawberry and cream flavours with a zesty crisp finish

**125ml glass £5.00    175ml glass £7.00    Bottle £27.00**

## DE-ALCOHOLISED WINE

AVANT GARDE - INNOVATIVE AND EXPERIMENTAL CONCEPTUAL ART

### Torres Natureo Syrah - Red

Aromas of pomegranate and currant with hints of oak-imparted vanilla and toast. Round, balanced and clean on the palate with soft tannins and delicate acidity

**125ml glass £3.50    175ml glass £5.00    Bottle £19.50**

### Torres Natureo Muscat - White

Pale yellow, and offering aromas of white flowers and fresh fruit, quince, Guyot pear. The palate is warm, silky and very flavourful

**125ml glass £3.50    175ml glass £5.00    Bottle £19.50**

## DESSERTS

EXPRESSIONISM - A MOVEMENT OF EXAGGERATION AND FANTASY WITH VIVID APPLICATION OF COLOUR

**Cream Puffs    £6.50**

vanilla ice cream - hot chocolate sauce

**Palvola    £6.50**

seasonal fruits (GF)

**Sticky Toffee Pudding    £6.50**

butterscotch sauce - vanilla ice cream

**Selection of Sorbets and Arran Ice Creams    £6.50**

3 scoops

**Selection of Farmhouse Cheeses    £8.00**

oatcakes - grapes - chutney

## HOT DRINKS

POTTERY AND CERAMICS - THE PROCESS OF FORMING VESSELS AND OTHER OBJECTS WITH CLAY, FIRED AT HIGH TEMPERATURES TO GIVE A HARD, DURABLE FORM

**Tea    from £3.00**

Selection of black, green and fruit teas

**Coffee    from £3.50**

The full range with decaf as an option

**Hot Chocolate    £3.50**

## RED WINE

PRE RAPHAELITES - MAGNIFICENTLY DEPICTING FLOWING RED LOCKS

### El Cuyo Malbec (Argentina)

Intense aromas of black stone fruit interwoven with notes of chocolate and sweet spice

**125ml glass £6.50    175ml glass £8.00    Bottle £30.00**

### The Paddock Merlot (Australia)

Rich, rounded and shows a firm tannin finish

**125ml glass £5.00    175ml glass £6.50    Bottle £26.00**

### Torreón de Paredes Cabernet Sauvignon (Chile)

Aromas of red fruit with elegant vanilla and black chocolate nuances. Firm tannins; long finish

**125ml glass £6.50    175ml glass £8.00    Bottle £29.50**

### Les Nuages Pinot Noir Rouge (France)

A light yet intense red with redcurrant and spice flavours; a smooth, fresh finish

**125ml glass £7.00    175ml glass £8.50    Bottle £32.00**

### Navajas Rioja Crianza (Spain)

Smooth, strong fruits of the forest flavours and rich vanilla

**125ml glass £8.00    175ml glass £9.00    Bottle £36.00**

## WHITE WINE

MINIMALISM - WHITE ISN'T EVER A PURE THING, WHITE IS ALWAYS TINTED IN SOME WAY

### Domaine Fournillon Chablis 2015 (France)

Family Domaine producing superb Chablis; a whiff of tarte tatin and solid green apple elegance

**125ml glass £8.00    175ml glass £9.50    Bottle £40.00**

### Terrazze Della Luna Pinot Grigio (Italy)

Pale lemon in colour with a clean floral nose

**125ml glass £6.00    175ml glass £7.50    Bottle £28.50**

### Esk Valley Sauvignon Blanc 2017 (New Zealand)

New Zealand Winemaker of the Year Gordon Russell pairs cool vineyard sites to produce tropical and citrus led vigour and a dry crisp finish

**125ml glass £7.25    175ml glass £9.00    Bottle £34.00**

### Valdivieso Chardonnay (Chile)

Flavours of ripe citric fruit, orange rinds, some pineapple and a slight mineral character

**125ml glass £6.50    175ml glass £8.00    Bottle £30.00**

### Mas Puech Picpoul de Pinet (France)

Light and refreshing with aromas of fresh citrus fruits; apples and pears, with great varietal expression

**125ml glass £6.50    175ml glass £8.00    Bottle £30.00**

The muse for our culinary creative compositions is local produce; and we have a palette of fresh ingredients to work with. Our fish comes from Peterhead (31 miles); our beef from Banchory (17 miles); eggs from Torphins (22 miles); bread from Bucksburn in the city and teas and coffees from Aberdeen too.

But our sourcing policy also has a Scotland-wide landscape.

To put this into perspective, we use many small and independent producers to ensure that we offer you the best of Scotland's extensive larder.

**V = suitable for vegetarians**

**GF = gluten free    DF = Dairy Free**

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.

THE  
GALLERY