



NATIVE



ABERDEEN
RESTAURANT
WEEK
4-10 FEB 2019

Restaurant Week Menu 4-10 February

£20 per person

STARTERS

Haggis three ways / neeps / tatties / whisky sauce

Smoked salmon / lemon and ginger pearls / radish / lime caviar

Pan fried trout / deep fried rocket / ginger gel / beetroot purée

Seared pork belly / stovie cake / toasted oat crumb / pomegranate jus

Venison liver pate / pear chutney / grilled homemade bread / salad

Beetroot caprese salad / caramelised apple / basil pesto / homemade bread

Soup of the day / homemade bread

MAINS

Crispy skin seabass / roasted chorizo and chickpea stew / sautéed samphire

Slow cooked lamb shank / roasted potatoes / roasted parsnip / pea purée
/ mint jus

Oven roasted chicken breast / paprika mashed potatoes / roasted baby
vegetables / thyme sauce

Treacle cured duck breast / dauphinoise potatoes / confit spring onions
/ roasted turnip / red wine reduction

Peterhead haddock / chunky chips / tartare sauce / salad

Barley risotto / winter vegetables / roasted butternut squash / sage courgettes
/ parmesan crumb / garlic bread

DESSERTS

Apple and blackberry crumble / custard or ice cream

Lemon posset / candied rhubarb / lavender ice cream

Passion fruit panna cotta / dark chocolate shards

Dark chocolate tart / orange gel / berries

White chocolate bombe / caramel peanuts / chocolate ganache / berries
/ toffee sauce

Ice creams and sorbets / three scoops of your choice