

Aberdeenshire restaurant week menu 2 courses-£22.00 3 course-£28.00

Starters

Soup of the day – your server will notify you of today's preparation

Cullen Skink-our version made with Arbroath smokies, and haddock flavoured with herbs and cream, served with warm bread **GF**

Vegetarian haggis and feta cheese bon bons, spiced pear chutney

Beef cheek croquette, burnt tangerine and celeriac remoulade

Shetland mussels in goan curry sauce GF

Chipotle spiced terrine of chicken and pork, smoked sour cream

Main's

Burnside brewery battered cod goujons, wasabi pea puree, lime aioli , triple cooked chips **or** skinny fries

The Stack Burger: -

with maple bacon jam, duck fat mayo, Monterey jack cheese, pretzel bun, onion ring and either triple cooked chips **or** skinny fries

Braised belly of pork, spiced red cabbage, black pudding mash and cumin parsnip

Moroccan spiced confit duck leg with puy lentils and pomegranate GF

BBQ chicken and pumpkin Thai green curry with fragrant rice

Sweet potato falafel "burger", vegan cheese (or normal), pretzel bun with beer and onion chutney, guacamole, and triple cooked chips/skinny fries **vegan**.

Sides

Triple cooked chips £4.00- with Truffle and Parmesan GF £4.90
Skinny Fries £3.50- with Truffle and Parmesan £4.40
Beer Battered Onion Rings £3.8

House Caesar salad £4.50 House mixed salad -£4.5 Buttered Greens-£4.00 Thyme and garlic sauté new potatoes -£4.00.

Mature cheddar macaroni cheese -£4.30

Desserts

Sticky toffee pudding, Scottish tablet ice cream, salted rum caramel sauce

Buttermilk pannacotta with pear in spiced wine syrup GF

Warm dark chocolate brownie with brambles and cherry ice cream

Selection of Ice Creams and Sorbets GF

Affogato -double espresso with any ice cream from our selection (add a shot of amaretto, Cointreau, Tia maria or baileys)- £2.50 supplement