

THE CHESTER HOTEL MENU

Appetisers

Lemon & Chilli Olives	£6.00
Whipped Goats Cheese Beetroot, Candied Walnut, Peters Yard Crispbread	£6.95
Haggis Bon Bons HP Sauce	£8.95

Starters

Soup of the Day Warm Sourdough	£7.50
Firecracker Prawns Chilli & Spring Onion Salad, Warm Sourdough <i>Wine pairing - 2022 Jean Collet et Fils Chablis 1er Cru, Monte de Tonnerre, Burgundy, France 125ml - £16</i>	£16.95
Double Baked Cheese Souffle Pickled Walnut Chutney, Curly Endive, Crispy Shallot (VEG) <i>Wine pairing - 2021 Tensley Fundamental Chardonnay, California, USA 125ml £11.00</i>	£9.95
 Pork Meatball Fennel, Tomato Sauce, Parmesan, Sourdough	£11.95
Smoked Salmon Horseradish, Capers, Blinis	£13.95
Hummus Roasted Artichoke, Kalamata Olive, Lemon (VEGAN)	£9.50
Croquette Wild Mushroom, Truffle Emulsion, Parmesan (VEG)	£10.50

From the Josper Grill *Steaks are all served with rocket, plum tomato and your choice of French fries or hand cut chips.*

Aged McWilliams Black Gold Beef <i>Wine pairing - 2020 Chateau Giscours Margaux 3eme Classe, Marguax, France 125ml £32.50</i>	
10 oz Rib Eye	£38.00
10 oz Sirloin	£36.00
8 oz Fillet	£39.50
Confit Pork Belly Braised Pig Cheek, Colcannon, Apple	£22.00

SAUCE PEPPERCORN **£4.50** | RED WINE JUS **£4.00** | GARLIC BUTTER **£4.00**

From the Fish Market

Subject to availability from our fishmonger

Hake Kiev Crab Butter, Artichoke Puree, Crispy Kale, Hand Cut Chips <i>Wine pairing - 2022 Galle et Jerome Meunier Puligny-Montrachet 1er Cru 'Champs Gain', Burgundy, France 125ml £24.50</i>	£24.00
Tandoori Spiced Monkfish Tail Makhani Sauce, Mango Yoghurt, Lentil Dhal, Fruity Potatoes	£27.00
Sea Bream stuffed with Nduja Mussels, Chorizo, Crème Fraiche, Paprika Potatoes	£24.00

Main Courses

Aberdeen Angus Beef Burger Caramelised Onion, Monterey Jack Cheese, Lettuce, Gherkin, Burger Sauce, Fries	£19.95
Beer-battered Haddock Hand Cut Chips, Crushed Garden Peas, Tartare Sauce	£19.95
 Tandoori Butter Chicken Makhani Sauce, Mint Yoghurt, Pilaf Rice, Naan Bread, Lentil Dahl, Pink Pickled Slaw <i>Wine pairing - 2020 Hitching Post Highliner Pinot Noir, California, USA 125ml £13.00</i>	£24.95
Cannelloni Winter Greens, Ricotta, Brown Butter, Pine Nut, Garlic Sourdough (VEG)	£19.50
Beef Cheek Ragù Homemade Tagliatelle, Red Wine, Parmesan <i>Wine pairing - 2011 Bodegas Ontanon Rioja Gran Reserva, Rioja, Spain 125ml £12.50</i>	£19.95
Cullen Skink Risotto Coddled Egg, Crispy Onion	£19.50
Panko Spiced Chickpea Burger Raita, Lollo, Tomato, Brioche Bun, Fries (VEGAN)	£17.50
 Venison Loin Red Cabbage, Pomme Puree, Blackberries <i>Wine pairing - 2017 Chateau Musar, Bekka Valley, Lebanon 125ml £21.00</i>	£27.95

Salads

Caesar Salad Gem Lettuce, Bacon Crisps Parmesan, Anchovies, Croutons Add Chicken	£12.95 £5.00
Rainbow Salad (VEGAN) Red Cabbage, Carrot, Cucumber, Spring Onion, Almond, Soy & Sesame Dressing Add Chicken	£12.95 £5.00

Sides

Phoenix Sourdough	£5.50
French Fries/Hand Cut Chips	£4.95
Rocket Salad Parmesan, Cherry Tomato	£4.50
Crispy Tenderstem Broccoli Dukka, Yoghurt	£5.50
Pomme Purée	£4.95

Desserts

Sticky Toffee Pudding Toffee Sauce, Vanilla Ice Cream	£9.25
Gingerbread Crème Brûlée Gingerbread	£9.95
Mackie's of Scotland Ice Cream and Sorbet	£7.50
Warm Almond and Blackberry Tart Crème Anglaise <i>Wine pairing - Janneau VSOP Armagnac 25ml £8.00</i>	£9.25
Valrhona Chocolate Pave Cherry, Cocoa Nib, Mascarpone <i>Wine pairing - Royal Tokoji Late Harvest, Hungary, 125ml £16.00</i>	£9.95
Selection of Cheese (Blue Murder - Taleggio - Black Bomber) Crispbread, Chutney, Quince <i>Wine pairing - Graham's Late Bottled Vintage Port 2018, 50ml £8.00</i>	£10.50
Affogato Vanilla Ice Cream, Espresso, Chocolate	£7.95

All wine pairings are served using a Coravin preservation system, allowing guests to try exceptional fine wines without buying the bottle.



Dishes with longer cooking time. 12% discretionary service charge will be added to the final bill.

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.

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

Isabella's Preserves, Edzell – Chutney and Preserves

Caber Coffee Ltd, Aberdeen

We are delighted to be using 'Spill the Beans' , every bag we buy means a donation to Mental Health Aberdeen

FOR MORE INFORMATION

www.chester-hotel.com/sustainability/local-suppliers



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