

STARTERS

Lentil Soup

The Bread Guy bread

Maple & Sesame

Sesame batter with maple soya glaze & salad
Chicken - Halloumi - Cauliflower

Bon Bons

Panko crumb, salad & wholegrain whisky sauce
Haggis
Isle of Arran red onion chutney & smoked cheese

Curried Cauliflower

Light curry battered cauliflower, salad, sour cream coleslaw

SANDWICH OR BAGUETTE

Fresh from 'The Bread Guy' Bakery

All cold or toasted with salad, crisps & coleslaw
(Gluten free options toasted sandwich only)

- Maple ham & smoked cheddar

- Mature cheddar & Isle of Arran onion chutney

- Chicken baconnaise

- Prawn marie-rose

- Tuna mayonnaise

- Streaky bacon, brie & cranberry

- Smoked bacon, lettuce & tomato

- Pulled beef & honey mustard

- Vegan cheese & tomato

- Coronation chicken

- Turkey & cranberry

SALADS

Maple & Sesame Salad

Iceberg, cherry tomato, cucumber, maple & soy dressing, sesame seeds. Topped with battered;
Chicken - Halloumi - King Prawn

Lime & Jalapeno Salad

Iceberg, carrot, sweetcorn, cherry tomato, lime & jalapeno aliola. Topped with grilled;
Chicken - Halloumi - King Prawn

Caesar Salad

Iceberg, streaky bacon, crouton, cherry tomatoes, Caesar dressing, parmesan. Topped with grilled;
Chicken - Halloumi - King Prawn

TOPPINGS

(Top your burgers, fries, salad, garlic bread etc)

Per Topping £1

*Cheddar, *egg, *fried onions, crispy onions, *shoestring onions, *chestnut mushrooms, *smoked cheddar, *jalapeños, *cajun, *parmesan

Per Topping £2

Haggis, Stornoway black pudding, *streaky bacon, mac Cheese, *onion rings, *truffle

Add £5

Beef Burger, *Chicken Breast, Meat Free Burger, *footlong hotdog

MAIN

Sweet & Smoky Lasagne

Pulled Black Gold silverside of beef, lasagne sheets, bechamel & bbq sauce, smoked cheddar, salad & fries

Steak & Ale Pie

Hand diced steak & carrots stewed in a sweet ale gravy, vegetables & fries or boiled potatoes

Skirlie Chicken

Butterfly Chicken, oatmeal skirlie, wholegrain mustard & whisky cream, crispy streaky bacon, vegetables & fries or boiled potatoes

Fragrant Curry

Mild fragrant curry, sticky jasmine rice, mini poppadum's
Chicken - Halloumi - King Prawn - Cauliflower

Maple & Sesame

Sesame batter, maple & soya glaze, salad & fries
Chicken - Halloumi - King Prawn - Cauliflower

Fajitas

Peppers & onions wok fried in Blackened Cajun, flour wraps, salsa, sour cream, guacamole & cheddar cheese
Chicken - Halloumi - Pulled Beef - Cauliflower

Mac Cheese

PLAIN-Mature cheddar cheese sauce
B&T-Smoked bacon, roast cherry tomatoes
POSH-Stornoway black pudding, black truffle, crispy onions
SCOTCH- Chicken, oatmeal skirlie

Sweet & Smoky Fishcakes

Panko sweet potato & smoked haddock cakes, smoked cheese sauce, salad & vegetables

Haddock

Peterhead landed haddock from Blue Flag seafood, choose from panko crumb or house batter, fries, tartare, lemon & peas

Scampi

Wholetail scampi, fries, tartare, lemon & peas

NoFish & Chips

Banana blossom, seaweed, house batter, fries, garlic noyonaisse, lemon & peas

Crispy Chilli

Sticky Jasmine rice, honey chilli peppers, onion, pak choi
Pulled Black Gold silverside of beef, chicken or jackfruit

Our Sunday roast

Is available every Sunday
Turkey, Beef & Maple Ham
served with oatmeal skirlie, kilted sausages, Yorkshire pudding, roast & boiled potato, vegetables, gravy.

Lookout for the

throughout our menu these dishes can be made Gluten Free – must tell server when ordering, there may be additional waiting time. If more than 1 option in section look for * these items can be gluten free

BURGERS

All served in 'The Bread Guy' Brioche bun with salad, red onion, tomato & skinny fries

Beef Burger

The Maple & Sesame
Beef burger, m/s pulled beef, m/s fries, maple mayo

The Bull

Beef burger, tomato relish

The Smoky BBQ

Beef burger, smoked cheese, smoky bbq sauce, smoked bacon, crispy onions, bbq fries

Meat free Burger

The Haggis Stack
Battered McWilliam the butcher vegetarian haggis, hash brown, Isle of Arran caramelised onion chutney, honey fries

The Squeaky Caesar

Panko halloumi, vegan bacon, Caesar sauce, parmesan fries

Fish Burgers

The Catch

Panko Peterhead haddock fillet from Blue Flag, tartare sauce

The Spicy Scampi

Hot chilli sauce, breaded wholetail scampi, sour cream coleslaw

Chicken Burger

The Korma Crunch

Panko & poppadum breaded chicken, mango dip, korma fries

The Boozy Bird

Beer batter chicken & onion ring, parmesan fries, smoked beer cheese sauce

The Bird

Plain grilled chicken breast, tomato relish

FOOTLONG DOG

All served in 'The Bread Guy' Footlong bun with skinny fries

The Philly Dog

Pulled beef, cream cheese, fried onion, cheddar

The Smoky BBQ Dog

Smoked cheese, smoky BBQ sauce, crispy onions & BBQ fries

The Dog

Plain with mustard & ketchup

FOODIE FORTNIGHT

ABERDEEN

RESTAURANT

WEEK

22 JAN - 4 FEB

BOOK NOW!

2 Courses £20

3 Courses £25

Pudding Menu

All of our ice-cream comes from Rizza's of Huntly

The Bread Guy Sticky Toffee Pudding

Vanilla ice-cream, cream or custard

Vegan Sticky Toffee Pudding

Vegan vanilla ice cream

Cheesecake

Ask server for Today's flavour! Vegan options may be available on request.
Vanilla ice-cream or cream

Sundae -Waffle – Pancake

All finished with whipped cream, flake & wafer

- Scottish Tablet – Tablet ice-cream, tablet pieces, toffee sauce *

- Banoffee - Banoffee ice cream, banana pieces, toffee sauce*

- Bubblegum Ripple – Bubblegum ripple ice cream, rainbow sprinkles, bubblegum sauce *

- Chocolate Chip – Chocolate chip ice cream, chocolate sprinkles, chocolate sauce*

- Honeycomb – Honeycomb ice cream, chocolate sauce, chocolate honeycomb pieces*

- Irn Bru– Irn bru ice cream, Irn bru pastilles, Irn bru sauce*

- Mint Choc Chip – Mint choc chip ice cream, mint chocolate pieces, chocolate sauce*

- Raspberry Ripple – Raspberry ripple ice cream, raspberries, raspberry sauce*

- Fruit Cocktail – Vanilla ice cream, fruit cocktail, raspberry sauce*

Mixed Ice-Cream – 1, 2 or 3 Scoops

Scottish Tablet*, Banoffee*, Bubblegum Ripple*, Chocolate Chip*, Honeycomb*, Irn Bru*, Mint Choc Chip*, Raspberry Ripple*, Vanilla*
Add sauce 50p

Sorbet & Vegan Ice Cream - 2 or 3 Scoop

Please ask server for Today's flavour!

Pinehurst Lodge Hotel

Aberdeen Restaurant Week Menu

Whisky Pairing Menu £45pp

Whisky

Bulleit 95 Rye 45%

With one of the highest rye ratios (95% rye/ 5% malted barley) this rye whiskey hits the nose with subtle leather and tobacco, big cherry vanilla with warm then spice on the palate followed by more cherry, peach and slight orange tang. A smoky, allspice and cinnamon sweets to finish.

The Glen Moray Classic Peated 40%

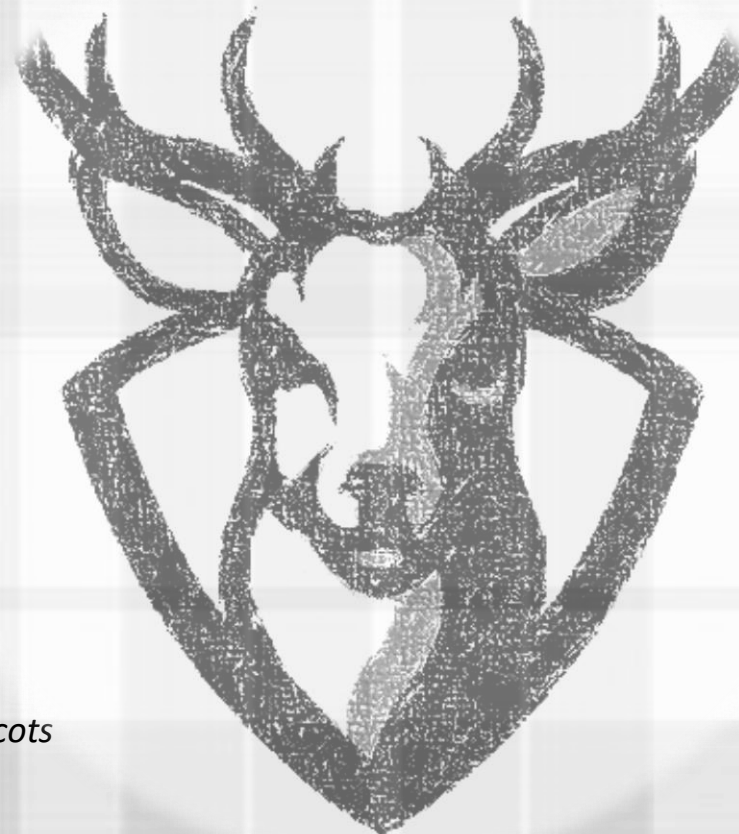
Light and fresh, slight fruit and dried grass on the nose, notes of green apple, lemon sponge and light oak. Medium length finish dry and tangy citrus and spicy fruitcake

Blair Athol 12 Year Old 43%

A Flora and Fauna release. Muscat grapes & Madeira wine, brimstone in the background, even tar. Dried apricots & treacle toffee on the nose. Sweetness is introduced at the end after acidity and dryish has passed.

Proper No. Twelve 40%

An Irish Whiskey blend from MMA fighter Conor McGregor. This malt and grain blend is drawn from bourbon barrels where 100 blends were created before deciding on the final bottle. Vanilla pod, floral barley, touch of sandalwood on the nose leading to orchard fruits and honey first followed by white pepper to taste then finishing with dry oak and caramel.



Food

Pulled Beef Croquette

8 hour slow roasted Inverurie Black Gold silverside, pulled then combined with Scottish mashed tattie encased in panko crumb with smoky baconnaise dip

Lime & Jalapeño Chicken Salad

Shredded iceberg, grated carrot, corn, cherry tomato bound in lime & jalapeno aliola with shredded chicken

Haddock Goujons

Peterhead landed haddock encased in panko crumb with Scottish heather honey & lemon dip

Cheeseboard

Scottish oatcakes & butter biscuits with a selection of rich Scottish cheeses and sweet Isle of Arran onion chutney