LUNCH SOCIAL

(12 noon - 2:30pm, Monday to Friday)

Main course - 158 / 2 courses - 248 / 3 courses - 288

TO START

Chilled pea and mint soup

Country style pork terrine, piccalilli, toasted sourdough

Tomato salad, homemade fresh cheese curd, olive crumble, basil and balsamic vinaigrette Name Smoked haddock and salmon fish cake with poached hen's egg and hollandaise - add 20 Smoked steak tartare, cured egg yolk, bread crisp, radish and watercress - add 20

TO FOLLOW

Roasted sea bass, charred zucchini, pearl barley, tomato and pearl onions, basil
Miso glazed pork belly, fermented apple purée, braised chicory, roasted honey beetroot
Charred broccoli, broccoli cous cous, tempura broccoli, almond and Berkswell cheese
Confit lamb shoulder, baby artichoke, potato terrine, spinach purée and lamb sauce - add 20
Aberdeen street social burger, bacon, cheese, onion jam, fries - add 50

SIDES 50

French fries, Truffle mac, Minted fingerling potatoes, Green salad, Creamed spinach

TO FINISH

Blackcurrant Eton mess, mascarpone and miso Chocolate & peanut bar, cookie crumble, banana ice cream Brown sugar tart, crème fraîche ice cream, sesame crumble

FISH AND CHIPS (12 noon - 2:30pm, every Friday)

Beer battered cod and triple cooked chips with minted peas, homemade tartar sauce - 215 or add 50

WINES BY THE GLASS

WHITE

Conte d'Attimis Maniago, Colli Orientali, Italy, Ribolla Gialla | 2013 | 90

> Marc Kreydenweiss, Alsace, France Riesling (dry) | 2015 | 110

> > ROSÉ

Triennes, Provence, France | 2016 | 105

RED

Rebel, Luis Pato, Bairrada, Portugal, Baga | 2010 | 90 B-Qa, Chateau Marsyas, Bekaa Valley, Lebanon, Cabernet Sauvignon, Syrah, Mourvedre | 2013 | 125

DETOX JUICES

65

Beetroot, raspberry purée, cranberry, lemon Carrot, pineapple, orange Apple, orange, celery, spinach Grapefruit, lemon, apple Coconut, pineapple, lime

BEER & CIDER

Fuller's Frontier craft lager 4.5% 60 Sassy cider, rosé, France 3% 70