

Coterie

TWO COURSES FOR £25 - THREE COURSES FOR £30
THREE COURSES PLUS GLASS HOUSE WINE £35

STARTERS

Marinated Chicken Skewers

Harissa hummus, tzatziki sauce

Mushroom & Mozzarella Arancini (V)

Truffle mayonnaise, cepe dust

French Onion Soup

Gruyère crouton, french bread

Pil Pil Prawns

Chilli, garlic, & olive oil,
Mediterranean focaccia

Pan Seared Venison Meatballs

Dijon mustard cream sauce, pickled red
onions

MAINS

Braised Beef Bourguignon

Red wine, carrots, garlic and onions, bacon
lardons, garnished with pearl onions and
mushrooms, creamy mashed potatoes

Coterie Chicken Kiev

Oven roasted chicken breast, creamy spinach,
fondant potato, garlic & chilli tenderstem
broccoli, herb oil

Butternut Squash Gnocchi (VE)

Roasted butternut, squash puree, baby leaf
spinach, sage crisp, parmesan & herb crumb

Seared Sea Bass

Creamy pomme purée, savoy cabbage,
tarragon, pistachio and blackberry,
Chardonnay butter sauce

Steak Frites

Chargrilled Rump Steak (best served pink),
seasoned skin on fries, and choice of sauce:
Peppercorn, blue cheese or diane

SWEETS

Apple Crumble

Green apple sorbet, white wine poached

Chambord Crème Brulee

Dark Cherry Sorbet

Warm Sticky Toffee Pudding

Butterscotch sauce, Mackie's traditional ice
cream

Duo of Cheese - Brie & Cheddar

Black olives, apricot ketchup, savoury
biscuits



ABERDEEN
RESTAURANT
WEEKS
01 - 14 SEPTEMBER

ABERDEEN RESTAURANT WEEKS MENU

SIDES

Truffle & Parmesan fries	£5	Hand Cut Chips	£5	Mashed Potato	£4
Sauteed Tender Stem Broccoli, Black Garlic & Chilli	£4	Honey Sesame Carrots	£4	House Salad with Ranch Dressing	£5

Thank you for joining us!

REMEMBER TO SPREAD THE WORD ON
SOCIAL MEDIA!

PLEASE USE TAG US AND THE HASHTAGS
@COTERIE_ABERDEEN

#ABERDEENRESTAURANTWEEKS
#ARWSEPT25 #ARW2025



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