

Coterie

SEPTEMBER SHOWCASE

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, diane or chimichurri

SWEETS

Apple Crumble

Green apple sorbet, white wine poached apple, vanilla custard

Warm Sticky Toffee Pudding

Butterscotch sauce, Mackie's vanilla ice cream

Chambord Crème Brulee

Dark Cherry Sorbet

Duo of Cheese - Brie & Cheddar

Frozen grapes, apricot ketchup, savoury biscuits

ABERDEEN RESTAURANT WEEKS MENU

SIDES

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

Thank you for joining us!

REMEMBER TO SPREAD THE WORD ON
SOCIAL MEDIA!

PLEASE TAG US
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#ABERDEENRESTAURANTWEEKS
#ARWSEPT25 #ARW2025