



OPENING HOURS: 1200 - 2130

Welcome to Quarter House at Hilton Aberdeen TECA.

NIBBLES

|                                    |   |
|------------------------------------|---|
| HALKIDIKI OLIVES (VG)              | 5 |
| HONEY GLAZED CHORIZO               | 7 |
| HONEY ROASTED CASHEWS & PISTACHIOS | 6 |
| SOY SAUCE, OILS & WHIPPED BUTTER   | 8 |

SMALL PLATES

|                                                      |    |
|------------------------------------------------------|----|
| ROASTED PEA SOUP                                     | 12 |
| Crème fraîche, focaccia, pea shoot                   |    |
| SALT & PEPPER SQUID                                  | 14 |
| Asian slaw, chilli, spring onion, nuoc cham, lime    |    |
| HAGGIS BON BONS                                      | 12 |
| Pickled neeps, neep purée, peppercorn sauce          |    |
| ISLE OF MULL ARANCINI (V)                            | 11 |
| Isle of Mull cheddar, tomato fondue, parmesan, basil |    |

|                                                                                                                                                                                                               |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| CULLEN SKINK                                                                                                                                                                                                  | 13 |
| Originating in the fishing town of Cullen on Scotland's Moray Coast, this beloved Scottish classic combines smoked haddock, potato and leek in a rich, creamy soup, served with a traditional Aberdeen rowie. |    |

SANDWICHES (AVAILABLE 12-5PM)

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| CRAB SUB                                                                                  | 16 |
| Dressed white crab, brown crab mayo, gem lettuce, avocado, granny smith, brioche sub roll |    |
| RUBEN                                                                                     | 14 |
| Shaved pastrami, Swiss cheese, sauerkraut, pickle, honey mustard mayo, pretzel bun        |    |
| CORONATION CHICKPEA (VG)                                                                  | 12 |
| Roasted chickpea, coronation mayo, spinach, focaccia                                      |    |
| TURKEY BLT                                                                                | 12 |
| Shaved turkey, streaky bacon, lettuce, tomato, focaccia                                   |    |

|                 |     |                |     |
|-----------------|-----|----------------|-----|
| ADD SMALL SKINK | + 4 | ADD SMALL SOUP | + 4 |
|-----------------|-----|----------------|-----|

SALADS

|                                                                       |    |
|-----------------------------------------------------------------------|----|
| CAESAR                                                                | 14 |
| Gem lettuce, soft boiled egg, parmesan, anchovies, pancetta, croutons |    |
| GREEK (VG)                                                            | 16 |
| Rocket, red onion, pepper, olives, tomato, feta                       |    |
| ADD GRILLED CHICKEN OR SQUID                                          | 5  |

MAINS

|                                                                      |    |
|----------------------------------------------------------------------|----|
| BALMORAL CHICKEN                                                     | 24 |
| Potato fondant, haggis mousse, tenderstem broccoli, peppercorn sauce |    |

|                                                                                                                              |    |
|------------------------------------------------------------------------------------------------------------------------------|----|
| THE QH BURGER                                                                                                                | 22 |
| 6oz Aberdeen Angus beef patty, sourdough bun, Swiss cheese, burger sauce, bacon, lettuce, tomato, skin on fries, onion rings |    |
| ADD HAGGIS OR BLACK PUDDING                                                                                                  | 3  |

|                                                          |                    |    |
|----------------------------------------------------------|--------------------|----|
| 6OZ BEEF FILLET                                          | Served medium rare | 42 |
| Rosemary pomme Anna, bone marrow, spinach, red wine jus  |                    |    |
| SPINACH & RICOTTA TORTELLINI (V)                         |                    | 20 |
| Beurre noisette, sage, pine nut, parmesan, ricotta crumb |                    |    |

THE FIERCE CATCH

North Sea haddock, hand-battered in Fierce Beer, hand cut chips, mushy peas, tartare sauce and grilled lemon.

26

OLD-SCHOOL FISH SUPPER. FIERCELY UPGRADED.

|                                                                    |    |
|--------------------------------------------------------------------|----|
| SEABASS                                                            | 24 |
| Pressed rice, pak choi, lemongrass velouté, wakame, crispy noodles |    |
| 8OZ ABERDEENSHIRE SIRLOIN                                          | 36 |
| Grilled vine tomato, flat cap mushroom, skin on fries              |    |
| ADD SAUCE                                                          | 3  |
| CHARRED COURGETTE & AUBERGINE TART (VG)                            | 19 |
| Vegan feta, pesto, rocket, balsamic                                |    |

SIDES & SAUCES

|                                         |   |
|-----------------------------------------|---|
| SKIN ON FRIES                           | 5 |
| HAND CUT CHIPS                          | 5 |
| SEASONAL VEGETABLES                     | 5 |
| HOUSE SALAD                             | 5 |
| PARMESAN TRUFFLE FRIES                  | 6 |
| HALLOUMI FRIES                          | 5 |
| PEPPERCORN, GARLIC BUTTER, RED WINE JUS | 3 |

A LOCAL CATCH YOU CAN FEEL GOOD ABOUT

We donate 50p from every fish & chips dish sold to the Scottish Fishermen's Trust - supporting education and protection of marine environment and safety at sea.

DESSERTS

|                                                    |    |
|----------------------------------------------------|----|
| RHUBARB & STRAWBERRY TART                          | 9  |
| Crème anglaise, rhubarb ice cream, poached rhubarb |    |
| CHOCOLATE FONDANT                                  | 9  |
| Vanilla ice cream, chocolate soil                  |    |
| STICKY TOFFEE PUDDING (GF)                         | 9  |
| Butterscotch sauce, vanilla ice cream              |    |
| TRIO OF ICE CREAM & SORBET                         | 7  |
| Chef's choice of local ice cream & sorbet          |    |
| SCOTTISH CHEESE SELECTION                          | 14 |
| Tomato chutney, grapes, apple, celery, oatcakes    |    |

Please inform us of any dietary requirements in advance, and we will do our best to accommodate. Some dishes may contain traces of nuts.

A discretionary 12.5% service charge will be added to your bill. All tips are shared equally among our team.

Prices include VAT at the prevailing rate.

Diners on DBB have up to £35pp on food. Spa lunch has up to £25pp on food. Beverages not included in DBB or spa allowance - must be settled separately. Children are not included in DBB package and will be charged as taken from kids menu.

Enjoyed your visit? We'd love to hear from you! Scan the QR code to leave us a review on Google or TripAdvisor - we really appreciate your support.

Q/H  
QUARTER  
HOUSE

