

Tarragon by Graham Mitchell

FROM SEA AND LAND TO DINNER PLATE

Aberdeen Restaurant Week Two Courses £30 | Three Courses £35

Come in

Traditional Cullen Skink, creamy smoked haddock, potato & leek soup,
served with a warm buttered Aberdeenshire rowie
Curried North Sea Cod Fritters, silky cauliflower purée, house-made mango
chutney, coriander aioli, crispy shallots
Irn-Bru BBQ Chicken Wings, sticky Irn-Bru barbecue glaze, pickled seasonal
vegetables, fresh chilli, spring onion
Pressed Chicken Caesar Terrine, pressed free-range chicken & Parmesan
terrine, baby frisée, Caesar dressing, thyme & garlic crostini

Get comfy

Roast Chicken Supreme, red lentil dahl, onion bhaji, charred Tenderstem
broccoli, spiced tomato velouté
Shoyu-Glazed Seabass, pan-roasted seabass, pak choi, confit garlic &
tarragon fondant potato, Asian slaw, roast chicken jus
Gruyère & Parsley Crusted Scottish Salmon, leek fondue, courgette & pea
fricassée, parsley sauce
Cauliflower & Watercress Risotto (V), roasted cauliflower, watercress pesto,
pickled red onion, toasted pumpkin & sunflower seeds

Farewell

Dark Chocolate tart, Orange sorbet, candied orange, chocolate crumb
Brioche Pain Perdu, tarragon ripple ice cream, Scottish summer berries,
warm toffee sauce
Vanilla Crème Brûlée, traditional vanilla crème brûlée, buttery Scottish
shortbread