

# Small Plates

## Roasted rutabaga & haggis tart £8.50

Crisp pastry, pickled & roasted neeps & haggis, goat's cheese cream

## Romesco & roasted baby vegetables (VE, GFA) £8.00

Charred seasonal vegetables, almond & red pepper romesco, mixed grains & seeds

## Ham hock terrine £9.50

White bean purée, Arran mustard, rustic malt sourdough, fresh apple & radicchio

## Handpicked Scottish crab crumpet £10.00

Cream cheese, torched pink grapefruit, dill

## Scottish mussels £10.00

Leek, cider & smoked bacon sauce, toasted rye bread

## BrewDog Punk IPA rarebit £9.00

Punk IPA, applewood & cheddar sauce, toasted seeded bread, plum & apple chutney, pickled walnut, watercress

# Big Plates

## Chicken Braemar £19.00

Bacon wrapped chicken, black pudding, savoy cabbage, heritage carrot, mash, chicken butter gravy

## North East fish broth £20.00

Fennel & tomato broth with coley, gurnard, mussels, potatoes, wilted spinach & oat Bannock cake

## Haggis bhajis £18.50

Crisp fritters made with MacSween's of Edinburgh haggis, mint mango yoghurt, homemade curry butter sauce, chapati

## Smoked potato & truffle ravioli (VE, GF) £17.00

Braised baby onions & spinach, caramelised onion & miso velouté

## Fish & chips £23.00

Peterhead-landed haddock, devilled tartare sauce, crispy samphire, triple cooked chips

## Aberdeenshire Black Angus £37.00

### Rib-eye steak (GF)

50-day aged 8oz Rib-eye, skirlie, stuffed tomato, fresh watercress salad, peppercorn sauce

## Alfred's Wagyu burger £19.00

Wagyu burger, smoked cheese sauce, pickle, gem lettuce, pretzel bun, haggis fritter, Angus & Oink Dirty Cow beef rub spiced fries



## ALFRED BARNARD

Alfred Barnard was a pioneering 19th-century drinks writer and whisky historian, best known for his landmark 1887 book "The Whisky Distilleries of the United Kingdom." Over two years, he visited more than 160 distilleries across Scotland, Ireland and England, creating the most comprehensive record of the Victorian whisky industry ever published. His detailed and atmospheric accounts remain a cornerstone of whisky heritage and storytelling today.

# Sides

## Skin on fries (V, GF)

» Salted £4.00

» With Angus & Oink 'Pigasus' £5.00

Honey, jalapeno & BBQ style seasoning

## Crispy onion rings (VE) £5.00

## Traditional Rumbledthumps (V, GF) £5.00

Onions, cabbage, mashed potato, Orkney cheddar

## Peppercorn sauce (VE, GF) £5.00

## Chargrilled baby gem & Orkney cheddar salad (V, VEA, GFA) £5.00

# After

## Tipsy laird trifle (V) £9.00

Scottish raspberries, compote, homemade oat sponge, whisky cream, toasted almonds, shortbread crumb

## Clootie dumpling (V, VEA) £8.00

Classic steamed Scottish fruit pudding, warm with blood orange ice cream, cinnamon spiced mascarpone

## Scottish cheeses (V) £12.00

Selection of Orkney and Arran cheeses, served with Nairn oatcakes & frozen grapes

## Mackie's ice cream (V) £7.00

Crushed Mrs Tilly's tablet

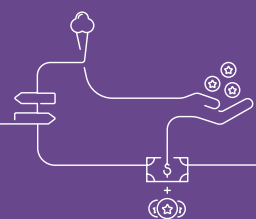
V - Vegetarian | VE - Vegan | VEA - Vegan available  
GF - Gluten free | GFA - Gluten free available

# Food menu



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