



TIPPING HOUSE

— Estd. 2012 —

Aberdeen Restaurant Week | Tuesday 24th February - Saturday 7th March 2026
3 Course + Amuse Booze £25 // 5 Course + Amuse Booze £35 // Cocktail Pairings £30
Head Chef: Stuart Galloway

Amuse-Booze | Our Bartender's 'Tot' of the Day

Starter

Smoked Haddock on a Warm Potato Scone, Herbed Béarnaise

Traditional Cock-a-Leekie Terrine with Crispy Leek, Spiced Prune Ketchup (DF, GF)

Crispy Sweet Potato Falafel, Creamy Hummus, Pomegranate & Toasted Almonds (VE, DF, GF)

Soup

Lightly-spiced Red Lentil & Coconut Soup, Coriander Oil (VE, DF, GF)

Main

Slow-braised Daube of Beef Shin, Savoury Pan Haggerty, Honey-Roast Carrots, Rich Jus (GF)

Rustic Tuscan-style Seafood Stew with Mussels & Monkfish, Orecchiette Pasta (DF)

Pan-fried Sage & Roast Butternut Squash Gnocchi, Brown Butter, Toasted Pine Nuts & Crispy Sage (VE, DF)

Palate Cleanser

Cardamom & Blood Orange Granita, Citrus Sugar (VE, DF, GF)

Dessert

Passion Fruit Posset, Tropical Mango & Raspberry Compote (VE, DF, GF)

Decadent Peanut Butter & Banana Cake, Dark Chocolate Ganache, Espresso Cream (V)

Truffle-infused Brie de Meaux, Port-poached Figs, Warm Crusty Bread & Walnuts (V)

Please inform us of any allergies or dietary requirements upon booking. An optional 12.5% service charge is added to your bill. Please inform the team if you would prefer this to be removed. The three-course consists of either the starter/intermediate/main or the main/palate cleanser/dessert courses.

Please note, trade/corporate discounts are not valid with the ARW tasting menu.

