



HAMMERMAN'S

COCKTAIL BAR & RESTAURANT

3 SMALL PLATES FOR £25

EXCLUDES NIBBLES & DESSERTS

SMALL PLATES • BIG FLAVOURS • A WARM ABERDEEN WELCOME

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MEAT & GAME

HAGGIS PAKORA (GF / DFA) £9

Golden fried haggis pakora with cooling mint yoghurt and spicy onion compote.

CHORIZO & BLACK PUDDING HOTPOT (DF) £9.5

Rich chorizo and black pudding slow cooked with borlotti beans in a warming tomato stew.

WHISKY GLAZED PORK BELLY BITES (GFA) £9.5

Slow-cooked pork belly glazed in whisky, finished with apple gel and crispy black pudding crumb.

DUO OF SLIDERS £9.5

An Angus beef slider glazed with Maker's Mark and a juicy chicken slider with garlic pepperoni jam.

BIG PHAT GREEK CHICKEN SKEWERS (GF / DFA) £9.5

Chargrilled chicken skewers with raita, fresh coriander and a hint of lemon.

SHAWARMA LAMB MEATBALLS (DF) £9.5

Spiced lamb meatballs with burnt lemon, fresh coriander and aromatic spices.

SLOW BRAISED VENISON PIE (GF) £9.5

Tender Highland venison, served with smoked mash, redcurrant sauce & gremolata crust.

INDULGE YOURSELF

RICE PUDDING ARANCINI (GF) £9

Crispy rice pudding with warm dulce de leche.

MALIBU S'MORES BROWNIE £9

Rich chocolate brownie, toasted marshmallow, pineapple and chilli.

BANOFFEE CRÈME BRÛLÉE (GF) £9

Classic crème brûlée with glazed banana and caramel.

ORANGE POSSET (GF) £9

Silky orange posset with Chambord-poached berries.

CHEF'S SELECTION OF ICE CREAM OR SORBET (VGA) £9

SEAFOOD

BEETROOT-CURED SALMON £9.5

(GF / DF)

House-cured beetroot salmon served with whisky aioli and compressed cucumber.

SMOKED HADDOCK & CHIVE SCOTCH EGG (GF) £9.5

Soft-centred Scotch egg with smoked haddock and chives, served with vermouth cream and crispy leeks.

PANKO CRUSTED COD (GF / DF) £10

Crispy cod fillet with mushy peas and homemade tartare sauce.

CRISPY SCAMPI TACOS £9.5

Warm soft tacos filled with crispy scampi, sweetcorn salsa and sriracha mayo.

MINI FISH & CHIPS (GF / DF) £10

Golden battered fish, skin-on fries, lemon and homemade tartare sauce.

SHETLAND MUSSELS £9.5

Fresh Shetland mussels in a rich vermouth and fennel cream, finished with spicy nduja and served with warm soda bread.

SIDES

SKIN-ON FRIES (GF) £5

TRUFFLE MAC & CHEESE £7

Creamy macaroni cheese finished with parmesan and truffle.

HASH BROWN BITES £7

Crispy hash browns topped with parmesan and truffle.

SUPERFOOD SALAD (GFA) £7

Rocket, quinoa, pomegranate, apple and balsamic dressing.

VIBRANT VEGGIE

HERITAGE TOMATOES & BURRATA £9

(GFA)

Creamy burrata, heritage tomatoes and basil oil.

CRISPY OYSTER MUSHROOMS (GF / VG) £9

Golden fried oyster mushrooms served with pink garlic mayonnaise.

ROASTED ONION & THYME VELOUTÉ (GFA / V / VGA) £9

Silky roasted onion soup finished with thyme and crunchy red onion croutons.

FIG & BLUE CHEESE TARTLET (GF) £9.5

Sweet figs, creamy blue cheese and golden raisins in a crisp pastry tartlet.

ROASTED RED PEPPER HOUMOUS (GFA / DF / VG) £9

Smooth roasted red pepper houmous served with warm toasted pita bread.

ROASTED AUBERGINE (VG / GFA) £9

Salt roasted aubergine served with rich arrabbiata sauce and toasted ciabatta.

SALT & PEPPER CAULIFLOWER WINGS (VG) £9

Crispy cauliflower tossed with chilli, spring onion and salt & pepper seasoning.

NIBBLES

HOUSE BREADS £6

Warm artisan breads served with whipped rosemary butter and aged balsamic.

GORDAL OLIVES (GF / DF / VG / V) £6

Large Spanish olives marinated with herbs and citrus.

CRYSTALLISED NUTS (GF / DF / VG / V) £6

Sweet and spiced roasted nuts, perfect with a cocktail.

PADRON PEPPERS (GF / DF / VG / V) £6

Blistered Padron peppers finished with sea salt.

LEAVE US A REVIEW!



GF Gluten Free | GFA Gluten Free Available | DF Dairy Free | DFA Dairy Free Available | V Vegetarian | VA Vegetarian Available | VG Vegan | VGA Vegan Available

Please tell our team about any allergies or dietary requirements when ordering.

GOOD FOOD • WARM WELCOME • PROUDLY ABERDEEN