Menu

WINTER 2026

STARTERS

SOUP OF THE DAY (V) 7.5
Served with a warm bread roll

BREADED HAGGIS BON BONS 10.5
Whisky & wholegrain mayo, pickled neeps

FISH SHARING BOARD 25
Smoked salmon, panko monk cheeks, smoked mackerel pate, pil pil grilled prawns, lemon, cucumber & fennel salad, spicy mayo, balmoral bread
Made for sharing or enjoy as main course

GRILLED PORK BELLY (N) 10.5
Kimchi, korean bbq sauce, sesame peanuts

PAN SEARED SHETLAND KING SCALLOPS 16.5
Carrot puree, chorizo jam, parsley crumb

ROAST BEETROOT (V) (N) 9.5
Whipped feta, golden raisin, dukkah spiced nuts and seeds

BURRATA 12
Romesco sauce, prosciutto, sourdough

CAJUN SPICED CHICKEN BITES 11
Ranch sauce, roast chilli & pineapple jam

SALADS

CHICKEN CAESAR 19
Romaine lettuce, parmesan shavings, smoked bacon, croutons, Caesar dressing
Add Marinated Anchovies £2

CAJUN CRISPY HALLOUMI (V) 19
Hummus, soft boiled egg, sun blushed tomatoes, croutons

ALLERGEN INFORMATION AVAILABLE ON REQUEST. SOME DISHES MAY CONTAIN TRACES OF NUTS

(V) SUITABLE FOR VEGETARIANS

(N) CONTAINS NUTS

GLUTEN FREE & VEGAN MENUS ARE AVAILABLE ON REQUEST

#NO10ABERDEEN

GRILL

PRIME MATURED STEAKS

OUR STEAKS ARE LOCALLY SOURCED AND SERVED WITH CHUNKY CHIPS, GARLIC MUSHROOMS & HERB ROASTED PLUM TOMATOES

RIB-EYE 8 OZ 34

FILLET 8 OZ 42

CHATEAUBRIAND 16 OZ 79

ADD PIL PIL KING PRAWNS 9

ADD TENDERSTEM BROCCOLI 3

HOMEMADE SAUCES 3
Red Wine Gravy | Peppercorn | Herb Hollandaise | Garlic & Herb Butter |

BURGERS

OUR BURGERS ARE SERVED IN A BRIOCHE ROLL WITH OUR HOMEMADE SPICED BURGER RELISH, SALAD AND SKINNY FRIES

HIGHLAND BEEF 19

CHARGRILLED CHICKEN 19

SPICED LENTIL & CHICKPEA BURGER (V) 17

ADDITIONALS 2 Each
Smoked Back Bacon, Mature Cheddar -or- Crispy Onions

TRADE UP YOUR FRIES 1.50
See Sides

FISH

OUR FISH IS FRESHLY CAUGHT AND LOCALLY LANDED IN PETERHEAD DAILY

NO.10 BEER BATTERED HADDOCK 22
Hand cut chunky chips, crushed minted peas, tartare sauce, lemon

SMOKED HADDOCK RISOTTO 25
Spinach, soft boiled egg, leek dressing

ROAST MONKFISH 28
Creamy mash, honey carrots, mushroom & peppercorn sauce

ROAST FILLET OF COD 26
Crispy parmesan potatoes, samphire, tomato & nduja vodka sauce
Perfect Pairing: Pazo la Maza Albariño, Adegas Galegas - Rías Baixas, Spain

ALL TIPS ARE SHARED EQUALLY BETWEEN OUR STAFF. TABLES OF 6 OR MORE PEOPLE ARE SUBJECT TO 12.5% DISCRETIONARY SERVICE CHARGE.

MAINS

ROAST LOIN OF VENISON 26
Stovie mash, beetroot, blackberry & red wine jus, kale
Perfect Pairing: Mucchietto Primitivo Pasqua - Veneto, Italy

PORK RAGU BIANCO 20
Rigatoni pasta, fried sage, lemon & herb crumb
Perfect Pairing: Grüner Veltliner Kalk & Loess Weingut Frank - Weinviertel, Austria

VEAL SIRLOIN 28
Osso buco dressing, carrot puree, watercress, truffle parmesan fries

TANDOORI SPICED GRILLED CHICKEN 23
Bombay potatoes, butter chicken sauce, spinach, coriander chutney

BRAISED BEEF SHOULDER 26
Parsley creamed potatoes, glazed carrots, tenderstem broccoli, red wine gravy, crispy shallots
Perfect Pairing: Alma de Unx Garnacha, Bodegas Saint Martin - Navarra, Spain

CHARRED HISPI CABBAGE (V)(N) 18
Romesco, golden raisin & caper dressing, spiced cous cous

NO.10 CHICKEN SATAY (N) 22
Basmati rice, sesame greens, pickled cucumber, coconut shavings

DAILY SPECIAL (VO)
Ask your server for today's special

SIDES

GARLIC BREAD	4
SIDE SALAD	4
HAND CUT CHUNKY CHIPS	5
HONEY GLAZED CARROTS	4
SWEET POTATO FRIES	5
BUTTERED TENDERSTEM	4
SESAME GREENS	4
HALLOUMI FRIES	6
SKINNY FRIES	4

Add Topping: Truffle & Parmesan, Jalapeno & Cheddar -or- Garlic & Herb Mayo - 1

SUNDAY TRADIT10NS

The Ultimate Sunday Roast

Served Every Sunday From 12noon