



# Chalet Food Menu

SHARE YOUR PICTURES [#NO10CHALETONTHERACE](#)

PLEASE NOTE THESE DISHES ARE SERVED IN RECYCLABLE PACKAGING FOR OUTDOOR USE

## Starters or Shavers

<b>CUP OF SOUP</b> Warm Crusty Bread	<b>3.50</b>
<b>CULLEN SKINK</b> Served with Warm Crusty Bread	<b>8.00</b>
<b>HAGGIS BON BONS</b> Spiced Haggis, Parsnips Crisps with a Whisky & Mustard Aioli	<b>7.50</b>
<b>CRISPY VEGETABLE DUMPLINGS</b> ✓ Soy, Ginger & Sesame Dip	<b>6.00</b>
<b>KING PRAWN TEMPURA</b> Cucumber Salad & Chive Marie Rose	<b>7.50</b>
<b>BAKED BREADED CAMEMBERT</b> ✓ Roast Red Onion Salad & Cumberland Sauce	<b>8.00</b>
<b>GARLIC &amp; HERB CHICKEN SKEWERS</b> ✓ Pickled Celery Salad & Blue Cheese Aioli	<b>7.00</b>
<b>NO.10 LOADED FRIES</b>	
<b>FONDUE FRIES</b> Skin On Fries topped with Creamy Fondue Cheese Sauce, Pancetta & Crispy Onions	<b>7.50</b>
<b>BOURGUIGNON BRISKET &amp; TRUFFLE</b> Skin On Fries topped with Smoked Brisket, Red Wine Jus, Fondue Cheese Sauce & Truffle Oil	<b>8.00</b>
<b>ROSEMARY &amp; TOMATO HALLOUMI</b> ✓ Skin On Fries topped with Halloumi, Sun Blush Tomatoes & Rosemary Dressing	<b>7.50</b>

## Maines

<b>ABERDEENSHIRE HIGHLAND STEAK STOVIES</b> Pickled Baby Beetroot & Ola Oatcakes	<b>14.50</b>
<b>LEMON &amp; HERB BREADED SOLE GOUJONS</b> Served with Fries & Homemade Tartare Sauce	<b>14.50</b>
<b>CHICKEN SCHNITZEL</b> Panko Breaded Chicken served with Sun Blushed Tomato Salad, Fries & Garlic Aioli	<b>15.50</b>
<b>HERB CRUMBED MAC &amp; CHEESE</b> ✓ Creamy Macaroni Cheese topped with a Herby Crumb & Garlic Bread <b>ADD:</b> Stornoway Black Pudding, Crispy Pancetta <b>-OR-</b> Crispy Onions	<b>13.00</b> <b>1.00 EACH</b>
<b>ROAST BUTTERNUT SQUASH GNOCCHI</b> ✓N Spinach, topped with Crumbled Goats Cheese & Toasted Hazelnuts	<b>15.00</b>
<b>PASTA -OR- RISOTTO OF THE DAY</b> VO Please ask your server for more details	



## No.10 Grill

### NO.10 BURGERS

OUR NO.10 BURGERS ARE SERVED IN A BRIOCHE BUN WITH SKIN ON FRIES & SIDE SALAD

#### THE CHALET BURGER

6oz Highland Beef Burger topped with Bacon, Caramelised Onions & Fondue Cheese Sauce

14.50

#### MAPLE BBQ CHICKEN BURGER

Chargrilled Chicken Breast with Maple BBQ Sauce & Crispy Onions

14.50

#### BEETROOT, RED PEPPER, CHILLI & QUINOA BURGER

Topped with Sour Cream

12.00

### PRIME MATURED STEAKS

OUR NO.10 STEAKS ARE SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM, HONEY ROASTED ROOT VEGETABLES & ROASTED VINE TOMATOES

#### 8oz FILLET STEAK

32.00

#### 8oz RIB EYE STEAK

25.00

**ADD:** Peppercorn Sauce, Confit Garlic Butter **-OR-** Red Wine Jus

2.00

#### STEAK FRITES

Fillet Steak Medallions served with Peppercorn Sauce & Fries

16.00

## Sweets

#### WARM CHOCOLATE BROWNIE

Served with Vanilla Ice Cream

6.00

#### STICKY TOFFEE PUDDING

Served with Vanilla Ice Cream

7.50

#### MINI SUGAR DONUTS

Warm Chocolate Dipping Sauce

6.50

#### SELECTION OF SCOTTISH CHEESE & BISCUITS

Served with Spiced Pear Chutney

8.00

## Warm Drinks

SEE OUR FULL DRINKS LIST FOR MORE OPTIONS

#### BAILEYS HOT CHOCOLATE

Baileys, Milk, Cream & Chocolate Powder

6.00

#### MULLED WINE

Nero D'avola, Il Barroccio Rosso, Orange Peel, Demerara, Cinnamon, Vanilla & Nutmeg

6.00

#### SPICED APPLE CINNAMON CIDER

Apple Cider, Kings Ginger Liqueur, Honey, Cinnamon & Orange Peel

6.00

#### CRANBERRY & MULLED RUM PUNCH

Havana 7, Cranberry, Orange, Vanilla, Cinnamon & Demerara

6.00

#### HOT TODDY

Chivas Regal, Ginger, Honey & Lemon

6.00

## Stay Warm

### NO.10 BRANDED BLANKETS

10.00



#NO10ABERDEEN



VEGETARIAN DISH



CONTAINS NUTS



VEGETARIAN OPTION AVAILABLE