

Chalet Food Meur

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■ SHARE YOUR PICTURES #NO10CHALETONTHETERRACE

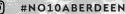
PLEASE NOTE THESE DISHES ARE SERVED IN TAKEAWAY PACKAGING FOR OUTDOOR USE

CUP OF SOUP Warm Crusty Bread	3.50
HAGGIS BON BONS Spiced Haggis, Parsnips Crisps with a Whisky & Mustard Aioli	7.50
CRISPY VEGETABLE DUMPLINGS ♥ Soy, Ginger & Sesame Dip	6.00
KING PRAWN TEMPURA Cucumber Salad & Chive Marie Rose	7.50
ROSEMARY BREADED BRIE Spiced Fruit Chutney	7.50
GARLIC № HERB CHICKEN SKEWERS © Pickled Celery Salad & Blue Cheese Aioli	7.00
NO.10 LOADED FRIES	
FONDUE FRIES Skin On Fries topped with Creamy Fondue Cheese Sauce, Pancetta & Crispy Onions	7.50
BOURGUIGNON BRISKET & TRUFFLE Skin On Fries topped with Smoked Brisket, Red Wine Jus, Fondue Cheese Sauce & Truffle Oil	8.00
FRENCH ONION & BLUE CHEESE ♥ Skin On Fries topped with Caramelised French Onions, Blue Cheese & Chive Mayo	7.00
ROSEMARY & TOMATO HALLOUMI ♥ Skin On Fries topped with Halloumi, Sun Blush Tomatoes & Rosemary Dressing	7.50
ABERDEENSHIRE HIGHLAND STEAK STOVIES Pickled Baby Beetroot & Ola Oatcakes	14.50
CULLEN SKINK STEW Served with Warm Crusty Bread	14.50
LEMON & HERB BREADED SOLE GOUJONS Served with Fries & Homemade Tartare Sauce	14.50

CHICKEN SCHNITZEL 15.50 Panko Breaded Chicken served with Sun Blushed Tomato Salad, Fries & Garlic Aioli HERB CRUMBED MAC & CHEESE O 13.00 Creamy Macaroni Cheese topped with a Herby Crumb & Garlic Bread ADD: Stornoway Black Pudding, Crispy Pancetta -OR- Crispy Onions 1.00 EACH RED PEPPER & TOMATO GNOCCHI O 14.50 Topped with Parmesan & Kale Crisps

PASTA -OR- RISOTTO OF THE DAY ©

Please ask your server for more details



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	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
3	ABERDEENSHIRE VENISON BURGER Topped with Granny Smith Apple Sauce & Blue Cheese	15.00
Gri	MAPLE BBQ CHICKEN BURGER Chargrilled Chicken Breast with Maple BBQ Sauce & Crispy Onions	14.50
No. 10 Grill	BEETROOT, RED PEPPER, CHILLI & QUINOA BURGER ♥ Topped with Sour Cream	12.00
8	PRIME MATURED STEAKS ⊖ OUR NO.10 STEAKS ARE SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM & ROASTED VINE TOMATO	DES
	8oz FILLET STEAK 8oz RIB EYE STEAK	30.00 24.00
	ADD: Peppercorn Sauce, Confit Garlic Butter -OR- Red Wine Jus	2.00
	STEAK FRITES Fillet Steak Medallions served with Peppercorn Sauce & Fries	16.00
	WARM CHOCOLATE BROWNIE Served with Vanilla Ice Cream	6.00
2	STICKY TOFFEE PUDDING Served with Vanilla Ice Cream	7.50
vice	MINI SUGAR DONUTS Warm Chocolate Dipping Sauce	6.50
8	HOT GRANNY SMITH ™ ALMOND PUFF PASTRY ® Served with Warm Custard	6.50
	SELECTION OF SCOTTISH CHEESE & BISCUITS Served with Spiced Pear Chutney	8.00
7	SEE OUR FULL DRINKS LIST FOR MORE OPTIONS	
Ks	BAILEYS HOT CHOCOLATE Baileys, Milk, Cream & Chocolate Powder	6.00
zi	MULLED WINE Nero D'avola, Il Barroccio Rosso, Orange Peel, Demerara, Cinnamon, Vanilla & Nutmeg	6.00
2	SPICED APPLE CINNAMON CIDER Apple Cider, Kings Ginger Liqueur, Honey, Cinnamon & Orange Peel	6.00
Warme Driveks	CRANBERRY ← MULLED RUM PUNCH Havana 7, Cranberry, Orange, Vanilla, Cinnamon ← Demerara	6.00
3	HOT TODDY Chivas Regal, Ginger, Honey & Lemon	6.00
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