



Chalet Food Menu

SHARE YOUR PICTURES [#NO10CHALETONTHERACE](#)

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

Starters or Shareers

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 V Soy, Ginger & Sesame Dip	6.00
KING PRAWN TEMPURA Cucumber Salad & Chive Marie Rose	7.50
ROSEMARY BREADED BRIE V Spiced Fruit Chutney	7.50
GARLIC & HERB CHICKEN SKEWERS V 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 V Skin On Fries topped with Caramelised French Onions, Blue Cheese & Chive Mayo	7.00
ROSEMARY & TOMATO HALLOUMI V Skin On Fries topped with Halloumi, Sun Blush Tomatoes & Rosemary Dressing	7.50

Maines

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

ABERDEENSHIRE VENISON BURGER

Topped with Granny Smith Apple Sauce & Blue Cheese

15.00

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 & ROASTED VINE TOMATOES

8oz FILLET STEAK

30.00

8oz RIB EYE STEAK

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

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

HOT GRANNY SMITH & ALMOND PUFF PASTRY

Served with Warm Custard

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