



AUTUMN 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	
PORK BELLY & BLACK PUDDING SKEWER	10.5
Apple marmalade glaze, remoulade	
PAN SEARED SHETLAND KING SCALLOPS	16.5
Sweetcorn puree, chorizo jam, parsley crumb	
TEMPURA VEGETABLES (V)	9.5
Gochujang ketchup, pickled cucumber, toasted sesame	
BURRATA	12
Romesco sauce, prosciutto, sourdough	
BUFFALO CHICKEN BITES	11
Blue cheese sauce, crispy shallots	

SALADS

CHICKEN CAESAR	19
Romaine lettuce, parmesan shavings, smoked bacon, croutons, Caesar dressing	
Add Marinated Anchovies £2	
WALDORF SALAD (N)	19
Blue murder, grapes, chicory, celery, apple, toasted walnut, blue cheese dressing	
Add Bacon £2.50 Add Chicken £4.00	
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

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	18
CHARGRILLED CHICKEN	18
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	21
Hand cut chunky chips, crushed minted peas, tartar sauce, lemon	
SEAFOOD LINGUINE	25
Prawns, monkfish & sea trout in a tomato & nduja vodka sauce, gremolata & parmesan	
SPICED MONKFISH TAIL	28
Basmati rice, curried root vegetable veloute, vegetable crisps	
BAKED SEA TROUT (N)	26
Herb crushed potatoes, greens, lemon parsley & caper dressing, flaked almonds	

MAINS

ROAST LOIN OF VENISON	26
Stovie mash, beetroot, blackberry & red wine jus, kale	
CONFIT DUCK LEG	25
Sesame greens, garlic ginger & spring onion jasmine rice, orange hoisin sauce	
CHARGRILLED PORK LOIN	23
Cauliflower cheese puree, nduja butter, A&O garlic butter seasoned skinny fries	
TANDOORI SPICED GRILLED CHICKEN	23
Bombay potatoes, butter chicken sauce, spinach, coriander chutney	
GUINNESS BRAISED BEEF SHORT RIB	26
Creamed potatoes, crispy shallots, tenderstem broccoli, honey glazed carrots, red wine jus	
ROAST ROOT VEGETABLE RISOTTO (V)(N)	20
Pickled walnut, clava brie, vegetable crisps	
NO.10 CHICKEN SATAY (N)	21.5
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 TRADITIONS

The Ultimate Sunday Roast

Served Every Sunday From 12noon



#NO10ABERDEEN

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