

# Gluten Free

SUMMER 2026

## STARTERS

- SOUP OF THE DAY (V) 7.5  
Served with a warm bread roll
- MEZZE (FOR TWO) 19  
Shwarma spiced hummus, beetroot falafels, crispy halloumi & vegetable skewers, toasted pitta bread marinated olives, roquito peppers, balsamic onions
- PAN SEARED SHETLAND KING SCALLOPS 16  
Pea and asparagus puree, spring onion and mint sauce, pork scratchings
- MORANGIE BRIE AND SPINACH (V) CROQUETTES 10  
Rocket, rhubarb and ginger gastrique
- CHILLI, SMOKED PAPRIKA & GARLIC KING PRAWNS 12  
Tomato salsa, granary bread
- BUFFALO CHICKEN BITES 11  
Blue cheese dipping sauce, crispy shallots

## SALADS

- CHICKEN CAESAR 19  
Romaine lettuce, parmesan shavings, smoked bacon, croutons, Caesar dressing  
Add Marinated Anchovies £2
- CHARGRILLED SALMON NICOISE 21  
New Potatoes, green beans, soft boiled egg, cherry tomatoes, oregano and lemon vinaigrette
- CAJUN SPICED CRISPY HALLOUMI 19  
Roast peppers, asparagus, thousand island dressing

WE TRY TO SOURCE THE BEST LOCAL, SEASONAL & FRESH PRODUCE FROM ABERDEEN & THE SURROUNDING AREAS.

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

(V) SUITABLE FOR VEGETARIANS

(N) CONTAINS NUTS THIS DISH MAY TAKE

🕒 LONGER TO COOK

## SUNDAY TRADITIONS

The Ultimate Sunday Roast Served Every Sunday From 12noon

## GRILL

### PRIME MATURED STEAKS

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

- RIB-EYE 8 OZ 32
- FILLET 8 OZ 41
- CHATEAUBRIAND 16 OZ 79

ADD ASPARAGUS 4

HOMEMADE SAUCES 3

Peppercorn, Red Wine Jus  
or- Confit Garlic Butter

### BURGERS

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

HIGHLAND BEEF 18

CHARGRILLED CHICKEN 18

SPICED LENTIL & CHICKPEA 17

BURGER (V)

ADDITIONALS 2 Each

Smoked Back Bacon, Mature Cheddar  
or- Crispy Onions

TRADE UP YOUR FRIES 1

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 peas and homemade tartare sauce

BAKED FILLET OF COD 24

Herb crushed potatoes, provencal roasted vegetables, roast pepper and tomato coulis

GARLIC BUTTER ROAST LOIN OF 21

MONKFISH

Mashed potatoes, samphire, roast langoustine bisque

STEAMED SHETLAND MUSSELS 20

French fries or bread, choice of marinere or whisky and sweet chilli

CATCH OF THE DAY POA

Ask your server for today's catch

## MAINS

ROAST LAMB RUMP 25

Hash browns, tomato and bean cassoulet, homemade brown sauce

LEMON AND HERB ROAST CHICKEN 23

Rosemary roast baby potatoes, asparagus, burnt corn and tomato salsa

CONFIT PORK BELLY 24

Parsley mash, hispi cabbage, granny smith apple and thyme gel

'KOLA CANDY' BBQ SHORT RIB 25

Angus & Oink 'Kola Candy' rub, spicy cajun fries, house salad, garlic corn, rum BBQ glaze

ROAST GRESSINGHAM DUCK BREAST 25

Cumin sweet potato wedges, Pak Choi, honey and orange dressing

ROAST SQUASH MASSAMAN (V) 20

Bombay potatoes, sesame green beans, curry mayo, green chutney

PASTA OR RISOTTO OF THE DAY (VO)

Ask your server for today's special

## SIDES

GARLIC BREAD 4

SIDE SALAD 4

HAND CUT CHUNKY CHIPS 5

SESAME WILTED GREENS 4

SWEET POTATO FRIES 5

BUTTERED ASPARGUS 5

HALLOUMI FRIES 6

SKINNY FRIES 4

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

## DESSERTS

STICKY TOFFEE PUDDING 10

COCONUT PANNA COTTA 10

HOMEMADE CHEESECAKE OF THE DAY 10

NO.10 CHOCOLATE & SALTED CARAMEL 10

BROWNIE

SUMMER GIN BERRY TIRAMISU 10

ICE CREAM & SORBETS 8.5

SCOTTISH CHEESE & BISCUITS 12



#NO10ABERDEEN