

Menu

GLUTEN FREE - SPRING 2026

STARTERS

SOUP OF THE DAY (V) Served with a warm bread roll	7.5
GRILLED PERTSHIRE ASPARAGUS (VO) Parma ham crisps, bearnaise sauce, cherry tomatoes	9.5
PORK AND CHORIZO KOFTA Watercress, tzatziki, radish, pitta bread	10
PAN SEARED SHETLAND KING SCALLOPS Cauliflower and sesame puree, Harissa oil, pickled raisins	16
HALLOUMI & PEPPER SKEWERS (V) Hot honey, tahini	9
SMOKED HADDOCK CAKES Caper and lime aioli	10
CRISPY SALT & PEPPER CHICKEN Peppers and onions, teriyaki sauce	10

SALADS

CHICKEN CAESAR Romaine lettuce, parmesan shavings, smoked bacon, croutons, Caesar dressing Add Marinated Anchovies £2	19
TEMPURA KING PRAWN Shaved asparagus, avocado, roast peppers, lemon and sweet chilli vinaigrette	19
CLASSIC GREEK Marinated feta, olives, tomato, cucumber, tzatziki toasted pitta bread Add Chargrilled Chicken £2	17

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, FLAT CAP MUSHROOM AND ROASTED VINE TOMATOES

RIB-EYE 8 OZ	30
FILLET 8 OZ	40
CHATEAUBRIAND 16 OZ	78

ADD ASPARAGUS 3

HOMEMADE SAUCES 3

Peppercorn, Bearnaise -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 BURGER (V)	17

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 Hand cut chunky chips, crushed peas and homemade tartare sauce	21
SMOKED COD KEDGEREE Curried rice, soft boiled egg, black garlic butter, crispy leeks	24
HERB BUTTER ROAST FILLET OF SEA TROUT Crushed potatoes, spring greens, pickled mussels, beurre blanc	23
CATCH OF THE DAY Ask your server for today's catch	POA

MAINS

BRAISED LAMB SHOULDER Clapshot mash, buttered asparagus, mint, carrot, jus	25
CHEDDAR AND LEEK STUFFED CHICKEN KIEV Hasselback potatoes, garlic aioli, rocket, truffle and parmesan salad	23
SMOKED BACON PORK CUTLET Potato fondant, root vegetables, greens, wild mushroom cream, apple puree	24
MARMALADE GLAZED GRESSINGHAM DUCK BREAST Crispy potatoes, fennel, prune, mustard and chive emulsion	25
PEA AND ASPARAGUS ARANCINI CAKES (V) Roast tomato ragu, wilted spring cabbage, crumbled feta	19
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
TONKA BEAN CRÈME BRÛLÉE	10
HOMEMADE CHEESECAKE OF THE DAY	10
HAZELNUT & DARK CHOCOLATE DELICE	10
RHUBARB & VANILLA PAVLOVA	10
ICE CREAM & SORBETS	8.5
SCOTTISH CHEESE & BISCUITS	12
TOM'S ESPRESSO MARTINI Sailor Jerry, Kahlúa & Espresso	11

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.