

Menu

SPRING 2026

STARTERS

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

SALADS

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

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 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
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	
SMOKED COD KEDGEREE	24
Curried rice, soft boiled egg, black garlic butter, crispy leeks	
HERB BUTTER ROAST FILLET OF SEA TROUT	23
Crushed potatoes, spring greens, pickled mussels, beurre blanc	
CATCH OF THE DAY	POA
Ask your server for today's catch	

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

MAINS

BRAISED LAMB SHOULDER	25
Clapshot mash, buttered asparagus, mint, carrot, jus	
CHEDDAR AND LEEK STUFFED CHICKEN KIEV	23
Hasselback potatoes, garlic aioli, rocket, truffle and parmesan salad	
SMOKED BACON PORK CUTLET	24
Potato fondant, root vegetables, greens, wild mushroom cream, apple puree	
GUINNESS SLOW ROAST BEEF SHORT RIB	25
Creamy butter mash, spring greens, confit shallot jus	
MARMALADE GLAZED GRESSINGHAM DUCK BREAST	25
Crispy potatoes, fennel, prune, mustard and chive emulsion	
PEA AND ASPARAGUS ARANCINI CAKES (V)	19
Roast tomato ragu, wilted spring cabbage, crumbled feta	
NO.10 CHICKEN SATAY (N)	21.5
Basmati rice, sesame greens, pickled cucumber, coconut shavings	
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

SUNDAY TRADITIONS

The Ultimate Sunday Roast

Served Every Sunday From 12noon



#NO10ABERDEEN