

Menu

SUMMER 2026

STARTERS

SOUP OF THE DAY (V)	7.5
Served with a warm bread roll	
BREADED HAGGIS BON BONS	10.5
Whisky and mustard aioli, root vegetable crisps	
MEZZE (FOR TWO)	19
Shwarma spiced hummus, beetroot falafels, crispy halloumi & vegetable skewers, toasted pitta bread marinated olives, roquito peppers, balsamic onions	
HOISIN PORK BELLY (N)	10.5
Crispy veg, wasabi aioli, sesame peanuts	
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, Mediterranean focaccia	
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	

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	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 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	
CHORIZO CRUSTED FILLET OF COD	24
Herb crushed potatoes, provencal roasted vegetables, roast pepper and tomato coulis	
GARLIC BUTTER ROAST LOIN OF MONKFISH	21
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	

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

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
Stornoway black pudding mash, hispi cabbage, granny smith apple & 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	
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