

Gluten Free

AUTUMN 2025

Starters

SOUP OF THE DAY (v)	7.5
Served with a warm bread roll	
PANKO BUFFALO MOZZARELLA (v)	9.5
Rocket, spicy tomato chilli jam	
NO.10 KING PRAWN COCKTAIL	12.5
Gem lettuce, lemon gel, croutons	
PAN SEARED SHETLAND KING SCALLOPS	15
Butternut squash purée, smoked pancetta, sage crisps	
TANDOORI CHICKEN SKEWERS	10
Raita, charred lemon, warm pitta bread	
HOT SMOKED SALMON	9.5
Balsamic Beetroot, rocket, orange, maple syrup	
CHICKEN LIVER & BRANDY PARFAIT	9.5
Baked crostinis, smoked bacon crumb, orange chutney	

Salads

AUTUMN CHILLI FILLET STEAK	22
Roast squash and onion, pak choi, wasabi peas, crispy noodles, sweet chilli dressing	
CHICKEN CAESAR	18
Romaine lettuce, parmesan shavings, smoked bacon, croutons, Caesar dressing	
Add Anchovies £2.00	
BEETROOT WALDORF (v) (n)	17
Blue cheese, rocket, balsamic beetroot, pear, walnuts, honey and mustard dressing	
Add Chicken £3.00	

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 Tradition

The Ultimate Sunday Roast
Served Every Sunday From 12noon

Grill

PRIME MATURED STEAKS ☉	
OUR STEAKS ARE LOCALLY SOURCED AND SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM AND ROASTED VINE TOMATOES	
RIB-EYE 8oz	30
FILLET 8oz	39
CHATEAUBRIAND 16oz	76
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
BEETROOT & RED PEPPER (v)	16
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 BATTERED HADDOCK	21
Hand cut chunky chips, crushed peas and homemade tartare sauce	
BAKED FILLET OF SALMON (n)	24
Beetroot hummus, shawarma roast squash and red onion, toasted pitta bread, spiced nuts	
PROSCIUTTO WRAPPED LOIN OF MONKFISH	26
Parsley mashed potatoes, spinach, lilliput capers, beurre blanc	
CATCH OF THE DAY	POA
Ask your server for today's special	

Mains

LOIN OF VENISON	24
Stovie mashed potatoes, buttered kale, balsamic baby beetroot, redcurrant jus	
GRESSINGHAM DUCK BREAST	25
Chilli spiked roast root vegetables, pak choi, Orange, honey and soy dressing	
CHARGRILLED SIRLOIN OF VEAL	22
Garlic mashed potatoes, charred leeks, caramelised apple purée	
ROAST CHICKEN SUPREME	21
Sautéed potatoes, grilled wild mushrooms, white wine and tarragon cream	
BRAISED OX CHEEK	24
Fondant potato, honey roast carrot, greens, pan jus	
ROAST SQUASH & ROOT VEGETABLE TAGINE (v) (n)	19
Fruit and nut cous cous, raita, chickpea popcorn, pitta bread	
PASTA OR RISOTTO OF THE DAY (vo)	
Ask your server for today's special	

Sides

GARLIC BREAD	4
ROASTED PICKLED BABY BEETROOT	5
SIDE SALAD	4
HAND CUT CHUNKY CHIPS	5
SESAME GREENS	4
SWEET POTATO FRIES	5
HALLOUMI FRIES	6
SKINNY FRIES	4
TRUFFLE & PARMESAN FRIES	5
JALAPENO & CHEDDAR FRIES	5
GARLIC & HERB MAYO FRIES	5

Desserts

STICKY TOFFEE PUDDING	10
VANILLA CRÈME BRÛLÉE (n)	10
DOUBLE CHOCOLATE BROWNIE (n)	10
CINNAMON APPLE CRUMBLE	10
ICE CREAM & SORBETS	8.5
SCOTTISH CHEESE & BISCUITS	12
TOM'S ESPRESSO MARTINI (n)	10
Sailor Jerry, Kahlúa & Espresso	



#NO10ABERDEEN