



BAR & RESTAURANT

EST. 1986

# Gluten Free

## Starters

**SOUP OF THE DAY (V)** 4.5  
Warm seeded roll

**CRAYFISH COCKTAIL** 8.5  
Gem lettuce, cherry tomatoes & spiced marie rose sauce

**CHARGRILLED COURGETTE (V)** 7.5  
Sriracha, confit lemon & rocket

**PAN SEARED SHETLAND SCALLOPS** 12  
Lemon & mascarpone risotto, parmesan & onion potato crisps & basil oil

**SESAME SWEET POTATO PANCAKES (V)** 7.5  
Chilli dipping sauce, spring onion & coriander salad

**SERRANO HAM & MOZZARELLA TOASTS** 8.5  
Wild rocket, heirloom tomatoes, white balsamic & truffle

## Salads

**CHARGRILLED ABERDEENSHIRE HIGHLAND STEAK** 15  
Red wine pickled pear, gorgonzola dressing & root vegetable crisps

**FETA & BALSAMIC BABY BEETROOT (V)** 12.5  
Salad Green beans & roasted red onions

**SPICED LEMON CHICKEN & AVOCADO** 14.5  
Romain lettuce, cherry tomatoes & piri piri vinaigrette

## Sides

**GARLIC BREAD** 3.5

**WILTED GREENS** 4

**ROASTED ROOT VEGETABLES** 4

**SIDE SALAD** 3

**TRUFFLE MASH** 4

**SWEET POTATO FRIES** 4

**HALLOUMI FRIES** 4

**SKINNY FRIES** 3

Add Topping: Truffle & Parmesan 4,  
Jalapeno & Cheddar 4 or Cajun & Sour Cream 4

## Sunday Traditions

The Ultimate Sunday Roast  
Served Every Sunday from 12noon

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

(VO) VEGETARIAN OPTION AVAILABLE

⌚ THESE DISHES MAY TAKE LONGER TO COOK



#NO10ABERDEEN



## Mains

### ROAST RUMP OF SPRING LAMB 20

Bay roast potatoes, carrot, parsnip, braised spring cabbage, mint butter & jus

### FILLET OF PORK 19

Lyonnaise potatoes, baby vegetables, Granny Smith apple, cider & sage jus

### DUO OF HONEY ROAST GRESSINGHAM DUCK 20

Confit leg, roast breast, caraway sweet potatoes, tenderstem broccoli, pomegranate, chilli & lime salsa

### CHICKEN CACCIATORE 17.5

Parsley crushed potatoes, thyme braised baby fennel, Cannellini bean, tomato & nduja sausage cassoulet

### CHICKPEA & ROAST PEPPER SHAKSHUKA (V) 15

Poached egg, steamed rice, toasted seeded bread

### TENDERSTEM BROCCOLI & BLUE CHEESE RISOTTO (V)(N) 15

Pickled pear & toasted walnuts

## Fish

OUR FISH IS FRESHLY CAUGHT & LOCALLY LANDED IN PETERHEAD DAILY

### NO.10 BEER BATTERED HADDOCK 16

Skinny fries, crushed peas & homemade tartare sauce

### NORI WRAPPED HALIBUT 22

Saffron & sesame fondant potatoes, Chinese vegetables & sweet chilli dressing

### MEDALLIONS OF MONKFISH 20

Parsley crushed potatoes, samphire, white wine & lemon butter emulsion

### PETERHEAD LANDED AMITY LANGOUSTINES 20

Garlic, lemon & herb butter, house salad & crusty bread -or- skinny fries

## Grill

### PRIME MATURED STEAKS ☺

OUR STEAKS ARE LOCALLY SOURCED & SERVED WITH SKINNY FRIES, FLAT CAP MUSHROOM & ROASTED VINE TOMATOES

### FILLET STEAK 8OZ 32

### RIB EYE STEAK 8OZ 25

### CHATEAUBRIAND 16OZ 65

*Perfect Pairing* Malbec Bodega Ruca Malen

### HOMEMADE SAUCES

Peppercorn, Blue Cheese Cream

-or- Confit Garlic Butter 2

### BURGERS

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

### HIGHLAND STEAK BURGER 14

### CHICKEN BURGER 13.5

### THAI SPICED VEGETABLE BURGER (V) 12

Coriander & lime chutney

### ADDITIONALS

Smoked Back Bacon -or- Mature Cheddar 1 each

## Sweets

### STICKY TOFFEE PUDDING 7.5

### RHUBARB & VANILLA CHEESECAKE 8

### CHOCOLATE MARQUISE 7.5

### ICE CREAM & SORBETS 7

### SELECTION OF SCOTTISH CHEESE & OATCAKES 8.5