



BAR & RESTAURANT  
EST. 1986

# Gluten Free

## Starters

- SOUP OF THE DAY (V)** 4.5  
Served with a gluten free bread roll
- SCOTTISH KING SCALLOPS** 13  
Peas a la francaise & citrus gremolata
- GARLIC & CHILLI PRAWNS** 9  
Served with a gluten free bread roll
- MEZZE SHARING BOARD FOR TWO** 16.5  
Red pepper falafel, minted feta, paprika & smoked garlic hummus, spiced aubergine, shaved asparagus salad, balsamic onion, roquito peppers, kalamata olives & toasted gluten free bread
- CURRIED CRAB & APPLE** 8.5  
Cucumber cups, coriander & rocket

## Salads

- CLASSIC CHICKEN CAESAR** 15  
Romaine lettuce, smoked bacon, parmesan shavings, with or without anchovies
- WARM BBQ PULLED STEAK** 16  
Charred corn & pineapple, chimichurri dressing & crispy chillies
- HOI SIN TOFU & CRISPY NOODLE (V)** 13  
Pak choi, bean sprouts, sweet & sour peppers  
Add Chicken £2.00

## Sides

- GLUTEN FREE GARLIC BREAD** 3.5
- WILTED GREENS** 4
- BUTTERED ASPARAGUS** 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

- PIRI PIRI SPATCHCOCK POUSSIN** 18  
Sweetcorn & pea minted rice, sunblushed tomato & red onion salad, lime & coriander yoghurt
- LOIN OF VEAL** 19  
Truffle mash, orange & pomegranate salad
- ASPARAGUS & PISTACHIO STUFFED CHICKEN (N)** 18  
Parsley sautéed potatoes, summer greens, white bean & garlic veloute
- RED WINE BRAISED SHIN OF BEEF** 20  
Celeriac fondant, Tuscan borlotti bean & cherry tomato cassoulet
- CHARGRILLED GARLIC LAMB CUTLETS** 20  
Smoked potato rosti, buttered asparagus, sweet mint & juniper dressing
- CIDER ROAST BELLY OF PORK (N)** 19  
Spring onion mashed potatoes, charred red chicory, white wine, hazelnut & grain mustard dressing
- SHWARMA CHARGRILLED VEGETABLE KEBABS (V)** 15.5  
Rice, summer salad, garlic & chilli sauce
- RISOTTO OF THE DAY (VO)**  
Ask your server for today's special
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## Fish

- BUTTER BAKED MONKFISH** 22  
Garlic & parsley potatoes, caper beurre noisette & summer greens
- CHARRED SEA TROUT** 20  
Edame & asparagus salad, fermented red cabbage, katsuobushi flakes & sticky rice
- NO.10 BEER BATTERED HADDOCK** 17  
Skinny fries, crushed peas & homemade tartare sauce
- CATCH OF THE DAY** POA  
Ask your server for today's special

## Grill

- PRIME MATURED STEAKS ☺**  
OUR STEAKS ARE LOCALLY SOURCED & SERVED WITH SKINNY FRIES, FLAT CAP MUSHROOM & ROASTED VINE TOMATOES
- FILLET STEAK 8OZ** 33
- RIB EYE STEAK 8OZ** 26
- CHATEAUBRIAND 16OZ** 65  
*Perfect Pairing Malbec Bodega Ruca Malen*
- HOMEMADE SAUCES**
- Peppercorn -or- Confit Garlic Butter 2
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## BURGERS

- OUR BURGERS ARE SERVED IN A SEEDED ROLL WITH OUR HOMEMADE SPICED BURGER RELISH, SALAD & SKINNY FRIES
- HIGHLAND STEAK BURGER** 15
- CHICKEN BURGER** 15
- SPICED BEAN BURGER (V)** 13.5  
Avocado & sour cream
- ADDITIONALS**
- Smoked Back Bacon -or- Mature Cheddar 1 each
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## Sweets

- STICKY TOFFEE PUDDING** 8
- COCONUT RUM PANNA COTTA** 8.5
- DARK CHOCOLATE BROWNIE** 8
- NO.10 ICE CREAM & JELLY** 8.5
- ICE CREAM & SORBETS** 7.5
- ABERDEENSHIRE STRAWBERRIES** 7.5
- SELECTION OF SCOTTISH CHEESE & OATCAKES** 8.5