



BAR & RESTAURANT
EST. 1986

Gluten Free

Starters

SOUP OF THE DAY (V) 4.5
Served with a Gluten Free Roll

HONEY & GARLIC STICKY CHICKEN SKEWERS 8
Sweet Chilli Dipping Sauce

GARLIC WILD MUSHROOMS (V) 7.5
Served on Gluten Free Toast, Blue Murder Cheese & Tarragon Oil

CLASSIC KING PRAWN COCKTAIL 8
Marie Rose & Gem Lettuce

PAN SEARED SHETLAND SCALLOPS (N) 11
Roast Squash Puree, Pine Nut Gremolata, Sage & Cider Dressing

BREADED GOATS CHEESE CROSTINI 8
Balsamic Beetroot & Chilli Jam with Pomegranate Salad

CHICKEN LIVER PARFAIT 8
Cranberry & Clementine Chutney with Gluten Free Oatcakes

Salads

HALLOUMI GREEK SALAD (V) 14
Roast Peppers, Marinated Olives, Cucumber & Herb Dressing
ADD Chicken 2

WARM CHICKEN, AVOCADO & SMOKED BACON SALAD 13.5
Confit Cherry Tomatoes with Wholegrain Mustard Vinaigrette

Sides

GLUTEN FREE GARLIC BREAD 3

WILTED GREENS 3

ROASTED ROOT VEGETABLES 3

BAKED SWEET POTATO FRIES 3

GRILLED HALLOUMI FRIES 4

BAKED SKINNY FRIES 3

BAKED SKINNY FRIES WITH TOPPINGS 4
Choose Either: Truffle & Parmesan, Jalapeno & Cheddar or Cajun & Sour Cream

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

CHARGRILLED CALVES LIVER & SMOKED BACON 17.5

Buttered Mashed Potatoes & Red Wine Jus

ROAST LOIN OF VENISON 20

Stovie Mash, Kale, Baby Roast Beets & Jus

Served Medium

ROAST CHICKEN SUPREME 18

Herb Roasted Potatoes, Green Beans wrapped
in Prosciutto & Parsley Cream

ROAST BREAST OF GRESSINGHAM DUCK 19

Fondant Potato, Celeriac Puree, Greens,
Cranberry & Orange Jus

Served Medium

ROOT VEGETABLE SAAG (V) 14.5

Wild Basmati Rice, Apricot Spiced Onions
& Crispy Coconut

ROAST WINTER SQUASH RISOTTO (V) 14

Baby Mozzarella & Rockette

CHEF'S RISOTTO OF THE DAY (VO)

Ask Your Server for Today's Special

Fish

OUR FISH IS FRESHLY CAUGHT & LOCALLY
LANDED IN PETERHEAD DAILY

NO.10 BAKED HADDOCK 14.5

Skinny Fries, Crushed Peas
& Homemade Tartare

LOCH DUART FILLET OF SALMON 17

Celeriac & Potato Mash, Green Beans, Leek
& Tarragon Cream with Crispy Kale

MARKET CATCH OF THE DAY

Ask Your Server for Today's Special



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Grill

PRIME MATURED STEAKS ☺

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

FILLET STEAK 8OZ 30

RIB EYE STEAK 8OZ 24

CHATEAUBRIAND 16OZ (FOR 2) 60

Perfect Pairing Malbec Bodega Ruca Malen

HOMEMADE SAUCES

Peppercorn, Confit Garlic Butter

or Red Wine Jus 2

BURGERS

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

CHARGRILLED CHICKEN 13.5

FLAT CAP MUSHROOM, HALLOUMI & MEDITERRANEAN VEGETABLES (V) 11.5

ADDITIONALS

Smoked Back Bacon, Mature Cheddar,
or Coleslaw

1 EACH

TRADE UP YOUR FRIES

See Sides

1 EACH

Sweets

DUO OF CHOCOLATE & ORANGE BROWNIE 7.5

VANILLA CHEESECAKE 7.5

BANOFFEE PUDDING (N) 7

ICE CREAM & SORBETS 7

SELECTION OF SCOTTISH CHEESE & BISCUITS 7.5