



BAR & RESTAURANT

EST. 1986

# Gluten Free

## Starters

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

**DUO OF HOT & COLD SMOKED TROUT** 8.5  
Dill cream cheese, candied lemon peel & crispy baby capers

**SMOKED DUCK & ORANGE SALAD** 8.5  
Pickled plums & sweet chilli dressing

**GARLIC MUSHROOM BRUSCHETTA (V)** 7.5  
Toasted seeded bread, mascarpone & tarragon oil

**PAN SEARED SHETLAND SCALLOPS** 12  
Carrot & apricot puree, curried kaffir lime oil & crispy kale

**CHICKEN LIVER PARFAIT** 8.5  
Oatcakes, mulled plum & orange chutney

## Lighter Bites

**WARM THAI STEAK SALAD (VO)** 15  
Chinese vegetables, pickled plums, orange & sweet chilli dressing, wasabi, crispy sesame chilli noodles

**CRISPY HALLOUMI GREEK SALAD (V)** 12.5  
Romain lettuce, peppers, cucumbers, red onion, marinaded olives, red wine & herb vinaigrette  
Add Chicken £2.00

## 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 LOIN OF VENISON 21

Stovie mash, juniper braised red cabbage,  
& redcurrant jus

### ROAST CHICKEN SUPREME 17.5

Herb roasted potatoes, roasted root  
vegetables, greens & soft herb cream

### ROAST GRESSINGHAM DUCK BREAST 18.5

Hassleback potatoes, squash purée,  
sage butter & bordelaise sauce

### CHARGRILLED CALVES LIVER & SMOKED BACON 17.5

Buttered mashed potatoes, red wine jus

### 5 BEAN & ROASTED VEGETABLE CHILLI CON CARNE (V) 14.5

Steamed rice & sour cream

### 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 BEER BATTERED HADDOCK 16

Skinny fries, crushed peas & homemade  
tartare sauce

### BAKED FILLET OF COD 18.5

Lemon & dill sauté potatoes, wilted greens,  
caper & brown shrimp butter sauce

### ROAST LOIN OF MONKFISH 20

Buttered mashed potatoes, greens, wild  
mushroom & pearl onion cream

## 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 -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

### BEETROOT & RED PEPPER BURGER (V) 12

### ADDITIONALS

Smoked Back Bacon -or- Mature Cheddar 1 each

## Sweets

### STICKY TOFFEE PUDDING 7.5

### DOUBLE CHOCOLATE BROWNIE 7.5

### GRANNY SMITH APPLE PARFAIT (N) 7.5

### ICE CREAM & SORBETS 7

### SELECTION OF SCOTTISH CHEESE & BISCUITS 8