

Menu

AUTUMN 2020

Starters

SOUP OF THE DAY (V) 4.5

Warm Bread Roll

HAGGIS BON BONS 7.5

Spiced Haggis, Parsnip Crisps with a Whisky & Mustard Aioli

PAN SEARED SHETLAND SCALLOPS 12

Spiced Lentil Dhal & Golden Sultanas

Perfect Pairing Sauvignon Blanc Eradus

ROSEMARY BREADED BRIE 7.5

Spiced Cherry Chutney & Crostinis

TEMPURA KING PRAWNS 7.5

Cucumber Salad & Kaffir Lime Mayo

CARAMELISED RED ONION & GOATS CHEESE BRUSCHETTA 6.5

Dressed Salad & Balsamic Glaze

Salads

LEMON CHICKEN & AVOCADO SALAD 14

Confit Cherry Tomatoes & A Herb Vinaigrette

WARM STEAK SALAD 14

Red Wine Poached Pear, Roquefort Dressing & Root Vegetable Crisps

CRISPY HALLOUMI & BUTTER BEAN SALAD (V) 12.5

Spiced Tomato & Rosemary Dressing

Add Chicken 1

Sides

SESAME GREENS 3

ROASTED ROOT VEGETABLES 3

GARLIC BREAD 3

SIDE SALAD 3

HAND CUT CHUNKY CHIPS 3

SWEET POTATO FRIES 4

HALLOUMI FRIES 4

SKINNY FRIES 3

Add: Truffle & Parmesan 4

Add: Jalapeno & Cheddar 4

Add: Cajun & Sour Cream 4

Grill

PRIME MATURED STEAKS (V)

OUR STEAKS ARE LOCALLY SOURCED & SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM & ROASTED VINE TOMATOES

FILLET STEAK 8oz 30

RIB EYE STEAK 8oz 24

CHATEAUBRIAND 16OZ (FOR TWO) 60

Perfect Pairing Malbec Bodega Ruca Malen

HOMEMADE SAUCES 2

Peppercorn, Confit Garlic Butter

or Red Wine Jus

BURGERS

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

HIGHLAND STEAK BURGER 14

CHARGRILLED CHICKEN 13.5

BEETROOT, RED PEPPER, CHILLI & QUINOA BURGER (V) 12

Served with Salad & Sour Cream

ADDITIONALS 1 Each

Smoked Back Bacon, Mature Cheddar,

Crispy Onions *or* Coleslaw

TRADE UP YOUR FRIES 1

See Sides

Fish

OUR FISH IS FRESHLY CAUGHT & LOCALLY LANDED IN PETERHEAD DAILY

NO.10 BEER BATTERED HADDOCK 14.5

Hand Cut Chunky Chips, Crushed Peas, & Homemade Tartare Sauce

LEMON & HERB SOLE GOUJONS 14.5

Served with Sun Blushed Tomato Salad, Fries & Homemade Tartare Sauce

Perfect Pairing Picpoul De Pinet, Morin-langaran

MARKET CATCH OF THE DAY

Ask Your Server For Today's Special

Mains

BRAISED ABERDEENSHIRE HIGHLAND STEAK 18

Butter Mashed Potatoes, Roast Root Vegetables & Red Wine Jus

CHICKEN SUPREME 17.5

Sautéed Potatoes, Green Beans, Stornoway Black Pudding & Whisky Cream Sauce

PORK FILLET 18

Grain Mustard Mash, Garlic Mushrooms, Apple Sauce & Jus

Perfect Pairing Chardonnay Le Grenadiers

RED PEPPER & TOMATO GNOCCHI (V) 14.5

Topped with Parmesan & Kale Crisps

CHARGRILLED CHICKEN SATAY (N) 15.5

Basmati Rice, Roasted Mediterranean Vegetables, Crispy Coconut & Cucumber Salad

BUTTERNUT SQUASH & CHICKPEA MADRAS (VE) 14.5

Basmati Rice, Coconut Chapatti, Mango & Lime Chutney - *Medium Spice*

PASTA *OR* RISOTTO OF THE DAY

Ask Your Server For Today's Special

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

(VE) SUITABLE FOR VEGANS

(N) CONTAINS NUTS

(VO) VEGETARIAN OPTION AVAILABLE

🕒 THIS DISH MAY TAKE LONGER TO COOK

GLUTEN FREE & VEGAN MENUS AVAILABLE

Sunday Tradition

The Ultimate Sunday Roast
Served *Every Sunday From 12noon*



#NO10ABERDEEN