

# Menu

AUTUMN 2020

## Starters

<b>SOUP OF THE DAY</b> (V)	<b>4.5</b>
Warm Bread Roll	
<b>HAGGIS BON BONS</b>	<b>7.5</b>
Spiced Haggis, Parsnip Crisps with a Whisky & Mustard Aioli	
<b>PAN SEARED PIGEON BREAST</b> (N)	<b>8</b>
Waldorf Salad & Pickled Walnuts	
<b>ROSEMARY BREADED BRIE</b>	<b>7.5</b>
Spiced Cherry Chutney & Crostinis	
<b>RED THAI SEAFOOD CROQUETTES</b>	<b>8.5</b>
Cucumber Salad & Kaffir Lime Mayo	
<b>PAN SEARED SHETLAND SCALLOPS</b>	<b>12</b>
Spiced Lentil Dhal & Golden Sultanas	
<i>Perfect Pairing</i> Sauvignon Blanc Eradus	
<b>CARAMELISED RED ONION &amp; GOATS CHEESE BRUSCHETTA</b>	<b>6.5</b>
Dressed Salad & Balsamic Glaze	

## Salads

<b>LEMON CHICKEN &amp; AVOCADO SALAD</b>	<b>14</b>
Confit Cherry Tomatoes & A Herb Vinaigrette	
<b>WARM STEAK SALAD</b>	<b>14</b>
Red Wine Poached Pear, Roquefort Dressing & Root Vegetable Crisps	
<b>CRISPY HALLOUMI &amp; BUTTER BEAN SALAD</b> (V)	<b>12.5</b>
Spiced Tomato & Rosemary Dressing	
<i>Add Chicken</i>	<b>1</b>

## Sides

SESAME GREENS	<b>3</b>
ROASTED ROOT VEGETABLES	<b>3</b>
GARLIC BREAD	<b>3</b>
SIDE SALAD	<b>3</b>
HAND CUT CHUNKY CHIPS	<b>3</b>
SWEET POTATO FRIES	<b>4</b>
HALLOUMI FRIES	<b>4</b>
SKINNY FRIES	<b>3</b>
<i>Add Topping:</i> Truffle & Parmesan <b>4</b> , Jalapeno & Cheddar <b>4</b> or Cajun & Sour Cream <b>4</b>	

## Grill

<b>PRIME MATURED STEAKS</b> (V)	
OUR STEAKS ARE LOCALLY SOURCED & SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM & ROASTED VINE TOMATOES	
<b>FILLET STEAK 8oz</b>	<b>30</b>
<b>RIB EYE STEAK 8oz</b>	<b>24</b>
<b>CHATEAUBRIAND 16OZ (FOR TWO)</b>	<b>60</b>
<i>Perfect Pairing</i> Malbec Bodega Ruca Malen	
<b>HOMEMADE SAUCES</b>	<b>2</b>
Peppercorn, Confit Garlic Butter	
or Red Wine Jus	
<b>BURGERS</b>	
OUR BURGERS ARE SERVED IN A BRIOCHE ROLL WITH HOMEMADE SPICED BURGER RELISH, SALAD & SKINNY FRIES	
<b>HIGHLAND STEAK BURGER</b>	<b>14</b>
<b>CHARGRILLED CHICKEN</b>	<b>13.5</b>
<b>BEETROOT, RED PEPPER, CHILLI &amp; QUINOA BURGER</b> (V)	<b>12</b>
Served with Salad & Sour Cream	
<b>ADDITIONALS</b>	<b>1</b> Each
Smoked Back Bacon, Mature Cheddar, Crispy Onions or Coleslaw	
<b>TRADE UP YOUR FRIES</b>	<b>1</b>
See Sides	

## Fish

OUR FISH IS FRESHLY CAUGHT & LOCALLY LANDED IN PETERHEAD DAILY

<b>NO.10 BEER BATTERED HADDOCK</b>	<b>14.5</b>
Hand Cut Chunky Chips, Crushed Peas, & Homemade Tartare Sauce	
<b>PAUPIETTE OF SOLE</b>	<b>22</b>
Stuffed with Langoustine & Dill Mousse, Celeriac & Potato Mash, Leeks & Beurre Blanc Sauce	
<i>Perfect Pairing</i> Picpoul De Pinet, Morin-langaran	
<b>MARKET CATCH OF THE DAY</b>	
Ask Your Server For Today's Special	



#NO10ABERDEEN

## Mains

<b>VENISON LOIN</b>	<b>20</b>
Stovie Mash, Kale, Oat Crumb, Roasted Fig & Juniper Jus - <i>Served Medium / Rare</i>	
<b>CHICKEN SUPREME</b>	<b>17.5</b>
Butternut Squash Fondant, Prosciutto Wrapped Green Beans, Sage Pesto & Truffle Aioli	
<b>ROAST PORK FILLET</b>	<b>18</b>
Stornoway Black Pudding, Grain Mustard Mash, Grilled Mushrooms, Confit Garlic & Thyme Cream	
<i>Perfect Pairing</i> Chardonnay Le Grenadiers	
<b>BRAISED ABERDEENSHIRE HIGHLAND STEAK</b>	<b>18</b>
Butter Mashed Potatoes, Roast Root Vegetables & Red Wine Jus	
<b>RED PEPPER &amp; TOMATO GNOCCHI</b> (V)	<b>14.5</b>
Topped with Parmesan & Kale Crisps	
<b>CHARGRILLED CHICKEN SATAY</b> (N)	<b>15.5</b>
Basmati Rice, Roasted Mediterranean Vegetables, Crispy Coconut & Cucumber Salad	
<b>BUTTERNUT SQUASH &amp; CHICKPEA MADRAS</b> (VE)	<b>14.5</b>
Basmati Rice, Coconut Chapatti, Mango & Lime Chutney - <i>Medium Spice</i>	
<b>PASTA OR RISOTTO OF THE DAY</b>	
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 Tradit10ns

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