

Menu

AUTUMN 2025

Starters

- SOUP OF THE DAY** ^(V) **7.5**
Served with a warm bread roll
- BREADED HAGGIS BON BONS** **10**
Whisky and mustard aioli, root vegetable crisps
- PANKO BUFFALO MOZZARELLA** ^(V) **9.5**
Rocket, spicy tomato chilli jam
- NO.10 KING PRAWN COCKTAIL** **12.5**
Gem lettuce, lemon gel, brioche croutons
- PAN SEARED SHETLAND KING SCALLOPS** **15**
Butternut squash purée, smoked pancetta, sage crisps
- TANDOORI CHICKEN SKEWERS** **10**
Raita, charred lemon, warm pitta bread
- HOT SMOKED SALMON** **9.5**
Balsamic beetroot, rocket, orange, maple syrup
- CHICKEN LIVER & BRANDY PARFAIT** **9.5**
Baked crostinis, smoked bacon crumb, orange chutney

Salads

- AUTUMN CHILLI FILLET STEAK** **22**
Roast squash and onion, pak choi, wasabi peas, crispy noodles, Teriyaki dressing
- CHICKEN CAESAR** **18**
Romaine lettuce, parmesan shavings, smoked bacon, croutons, Caesar dressing
Add Anchovies £2.00
- BEETROOT WALDORF** ^{(V) (N)} **17**
Blue cheese, rocket, balsamic beetroot, pear, walnuts, honey and mustard dressing
Add Chicken £3.00

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
🕒 THIS DISH MAY TAKE LONGER TO COOK

GLUTEN FREE & VEGAN MENUS ARE AVAILABLE ON REQUEST

Grill

- PRIME MATURED STEAKS** ☉
OUR STEAKS ARE LOCALLY SOURCED AND SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM AND ROASTED VINE TOMATOES
- RIB-EYE 8oz** **30**
FILLET 8oz **39**
CHATEAUBRIAND 16oz **76**
- HOMEMADE SAUCES** **3**
Peppercorn, Red Wine Jus -or- Confit Garlic Butter
- BURGERS**
OUR BURGERS ARE SERVED IN A BRIOCHE ROLL WITH OUR HOMEMADE SPICED BURGER RELISH, SALAD AND SKINNY FRIES
- HIGHLAND BEEF** **18**
CHARGRILLED CHICKEN **18**
BEETROOT, RED PEPPER & QUINOA BURGER ^(V) **16**
- ADDITIONALS** **2 Each**
Smoked Back Bacon, Mature Cheddar
-or- Crispy Onions
- TRADE UP YOUR FRIES** **1**
See Sides

Fish

- OUR FISH IS FRESHLY CAUGHT AND LOCALLY LANDED IN PETERHEAD DAILY
- NO.10 BATTERED HADDOCK** **21**
Hand cut chunky chips, crushed peas and homemade tartare sauce
- BAKED FILLET OF SALMON** ^(N) **24**
Beetroot hummus, shawarma roast squash and red onion, toasted pitta bread, spiced nuts
- PROSCIUTTO WRAPPED LOIN OF MONKFISH** **26**
Parsley mashed potatoes, spinach, lilliput capers, beurre blanc
- CATCH OF THE DAY** **POA**
Ask your server for today's special



#NO10ABERDEEN

Mains

- LOIN OF VENISON** **24**
Stovie mashed potatoes, buttered kale, balsamic baby beetroot, redcurrant jus
- GRESSINGHAM DUCK BREAST** **25**
Chilli spiked roast root vegetables, pak choi, Orange, honey and soy dressing
- CHARGRILLED SIRLOIN OF VEAL** **22**
Garlic mashed potatoes, charred leeks, caramelised apple purée
- ROAST CHICKEN SUPREME** **21**
Sautéed potatoes, grilled wild mushrooms, white wine and tarragon cream
- BRAISED OX CHEEK** **24**
Fondant potato, honey roast carrot, greens, pan jus
- ROAST SQUASH & ROOT VEGETABLE TAGINE** ^{(V) (N)} **19**
Fruit and nut cous cous, raita, chickpea popcorn, pitta bread
- NO.10 CHICKEN SATAY** ^(N) **21.5**
Basmati rice, sesame greens, pickled cucumber, coconut shavings
- PASTA OR RISOTTO OF THE DAY** ^(VO)
Ask your server for today's special

Sides

- GARLIC BREAD** **4**
ROASTED PICKLED BABY BEETROOT **5**
SIDE SALAD **4**
HAND CUT CHUNKY CHIPS **5**
SESAME GREENS **4**
SWEET POTATO FRIES **5**
HALLOUMI FRIES **6**
SKINNY FRIES **4**
TRUFFLE & PARMESAN FRIES **5**
JALAPENO & CHEDDAR FRIES **5**
GARLIC & HERB MAYO FRIES **5**

Sunday Traditions

The Ultimate Sunday Roast
Served Every Sunday From 12noon