

Menu

SPRING 2022

Starters

SOUP OF THE DAY (V)	5
Warm bread roll	
HAGGIS BON BONS	8.5
Whisky & crushed peppercorn aioli, root vegetable crisps	
POPCORN SALT & PEPPER CRAYFISH COCKTAIL	8.5
Gem lettuce, cherry tomatoes & marie rose sauce	
CRISPY COURGETTE FRITTERS (V)	7.5
Sriracha, confit lemon & rocket	
PAN SEARED SHETLAND SCALLOPS	12
Lemon & mascarpone risotto, parmesan & onion potato crisps & basil oil	
Perfect Pairing Sauvignon Blanc Eradus	
SESAME SWEET POTATO PANCAKES (V)	7.5
Chilli dipping sauce, spring onion & coriander salad	
CONFIT DUCK SCOTCH EGG	9
Celeriac & pickled carrot remoulade & pea shoots	
SERRANO HAM & MOZZARELLA TOASTS	8.5
Wild rocket, heirloom tomatoes, white balsamic & truffle dressing	

Salads

CHARGRILLED ABERDEENSHIRE HIGHLAND STEAK	15
Croutons, red wine pickled pear, roquefort dressing & root vegetable crisps	
FETA & BALSAMIC BABY BEETROOT (V)	12.5
Green beans, bulgar wheat & roasted red onion	
Add Chicken £2.00	
SPICED LEMON CHICKEN & AVOCADO	14.5
Romain lettuce, cherry tomatoes & piri piri vinaigrette	

Sides

GARLIC BREAD	3.5
WILTED GREENS	4
SIDE SALAD	3
BUTTERED TENDERSTEM BROCCOLI	4
HAND CUT CHUNKY CHIPS	4
SWEET POTATO FRIES	4
HALLOUMI FRIES	4
SKINNY FRIES	3
Add Topping: Truffle & Parmesan 4, Jalapeno & Cheddar 4 or Cajun & Sour Cream 4	

Grill

PRIME MATURED STEAKS ☉	
OUR STEAKS ARE LOCALLY SOURCED & SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM & ROASTED VINE TOMATOES	
FILLET STEAK 8oz	32
RIB-EYE STEAK 8oz	25
CHATEAUBRIAND 16oz	65
HOMEMADE SAUCES	2
Peppercorn, Blue Cheese Cream -or- Confit Garlic Butter	
BURGERS	
OUR BURGERS ARE SERVED IN A BRIOCHE ROLL WITH OUR HOMEMADE SPICED BURGER RELISH, SALAD & SKINNY FRIES	
HIGHLAND STEAK BURGER	14
CHARGRILLED CHICKEN	13.5
THAI SPICED VEGETABLE BURGER (V)	12
Coriander & lime chutney	
ADDITIONALS	1 Each
Smoked Back Bacon, Mature Cheddar -or- Crispy Onions	
TRADE UP YOUR FRIES	1
See Sides	

Fish

OUR FISH IS FRESHLY CAUGHT & LOCALLY LANDED IN PETERHEAD DAILY	
NO.10 BEER BATTERED HADDOCK	16
Hand cut chunky chips, crushed peas & homemade tartare sauce	
NORI WRAPPED HALIBUT	22
Saffron & sesame fondant potato, Chinese vegetables & ponzu dressing	
MEDALLIONS OF MONKFISH	20
Ricotta tortellini, samphire, white wine & lemon butter emulsion	
PETERHEAD LANDED AMITY WHOLE ROAST LANGOUSTINES	20
Garlic, lemon & herb butter, house salad with crusty bread -or- skinny fries	



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Mains

ROAST RUMP OF SPRING LAMB	20
Bay roast potatoes, carrot, parsnip, braised spring cabbage, mint butter & jus	
FILLET OF PORK	19
Lyonnais potatoes, baby vegetables, Stornoway black pudding, Granny Smith apple, cider & sage jus	
DUO OF HONEY ROAST GRESSINGHAM DUCK	20
Confit leg, roast breast, caraway sweet potatoes, tenderstem broccoli, pomegranate, chilli & lime salsa	
CHICKEN CACCIATORE	17.5
Parsley crushed potatoes, thyme braised baby fennel, Cannellini bean, tomato & nduja sausage cassoulet	
CHICKPEA & ROAST PEPPER SHAKSHUKA (V)	15
Poached egg, steamed rice, garlic & coriander bread	
ANGUS & OINK BBQ SHORT RIB	19
Garlic mashed potatoes, collard greens charred corn, vine tomatoes & smoked bbq jus	
CHARGRILLED CHICKEN SATAY (N)	16
Basmati rice, roasted Mediterranean vegetables, crispy coconut & cucumber salad	
TENDERSTEM BROCCOLI & BLUE CHEESE GNOCHI (V)(N)	15
Pickled pear, toasted walnuts & herb crumb	
PASTA OR RISOTTO OF THE DAY (VO)	
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
- (N) CONTAINS NUTS
- 🕒 THIS DISH MAY TAKE LONGER TO COOK

GLUTEN FREE & VEGAN MENUS ARE AVAILABLE

Sunday Traditions

The Ultimate Sunday Roast
Served Every Sunday From 12noon



BAR & RESTAURANT

EST. 1986



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