

# Menu

## GLUTEN FREE

### Starters

- SOUP OF THE DAY** (v) 7  
Served with a warm bread roll
- SPICED LAMB KOFTA** 9  
Tzatziki, toasted pitta bread & pickled vegetable salad
- THAI FISHCAKES** 9  
Coriander, pink ginger & spring onion salad, mango & lime dipping sauce
- TWICE BAKED CHEDDAR SOUFFLE** (v) 9  
Parmesan sauce, granny smith apple & chicory salad
- PAN SEARED SHETLAND KING SCALLOPS** (n) 15  
Curried cauliflower puree, pickled sultanas & Bombay crisps
- SMOKED SALMON & MACKEREL ROULADE** 10  
Radish salad, dill creme fraiche, crostini
- ASPARAGUS & FETA BRUSCHETTA** (v) 9  
Pomegranate, balsamic syrup, mint oil

### Salads

- KING PRAWN & AVOCADO** 19  
Wasabi peas, cucumber, mango lime and chilli dressing
- ITALIAN LEMON BURRATA** 16  
Peas, confit plum tomato, radish, lemon vinaigrette, crostini  
Add Roast Chicken £3.00
- STEAK & BLUE CHEESE** (n) 19  
Caramelised onions, candied pecans, red wine vinaigrette, root vegetable crisps

**ALLERGEN INFORMATION AVAILABLE ON REQUEST. SOME DISHES MAY CONTAIN TRACES OF NUTS**

(v) SUITABLE FOR VEGETARIANS

(n) CONTAINS NUTS

**GLUTEN FREE & VEGAN MENUS ARE AVAILABLE ON REQUEST**

### Grill

- PRIME MATURED STEAKS** (v) 29  
OUR STEAKS ARE LOCALLY SOURCED AND SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM AND ROASTED VINE TOMATOES
- RIB-EYE 8oz** 29
- FILLET 8oz** 36
- CHATEAUBRIAND 16oz** 67
- HOMEMADE SAUCES** 3  
Peppercorn -or- Confit Garlic Butter
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- BURGERS** 2  
OUR BURGERS ARE SERVED IN A SEEDED ROLL WITH OUR HOMEMADE SPICED BURGER RELISH, SALAD AND SKINNY FRIES
- HIGHLAND BEEF** 18
- CHARGRILLED CHICKEN** 17
- SPICED RED PEPPER, CHICKPEA & LENTIL** (v) 15
- 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 BEER BATTERED HADDOCK** 20  
Hand cut chunky chips, crushed peas and homemade tartare sauce
- SAFFRON & LEMON GRILLED FILLET OF HALIBUT** 23  
Parsley potatoes, asparagus, confit plum tomato, aioli
- SHWARMA ROAST SALMON** (n) 22  
Harissa hummus, buttered samphire, pomegranate & toasted pine nuts,
- KATSU MUSSEL BOWL** 19  
Finished with spring onions, toasted coconut and garlic, GF bread

### Mains

- DUO OF SPRING LAMB** 24  
Confit lamb belly, lamb cutlets, baby vegetables, Hasselback potatoes, crumbled goats curd, minted jus
- ROAST CHICKEN SUPREME** 20  
Truffled pomme puree, charred baby leeks, wild garlic puree, pan jus
- CHARGRILLED SIRLOIN OF VEAL** 24  
Parsley mash, creamed cabbage, cider and apple sauce
- BRAISED OXTAIL BOURGUIGNON** 23  
Butter mashed potatoes, seasonal vegetables, confit shallots, pancetta crisp
- ROAST BREAST OF GRESSINGHAM DUCK** 22  
Sautéed potatoes, five spiced poached pear, Cumberland sauce
- SOYGLAZED MAITAKE MUSHROOM** (v) 17.5  
Engevita crumb, ginger pickled cauliflower florettes, crispy noodles, sesame, cauliflower puree
- PASTA OR RISOTTO OF THE DAY** (vo) 17.5  
Ask your server for today's special

### Sides

- GARLIC BREAD** 4
- SIDE SALAD** 4
- HAND CUT CHUNKY CHIPS** 5
- SESAME WILTED GREENS** 4
- SWEET POTATO FRIES** 4
- BUTTERED ASPARAGUS** 5
- HALLOUMI FRIES** 5
- SKINNY FRIES** 4

Add Topping: Truffle & Parmesan 5,  
Jalapeno & Cheddar 5 -or- Cajun & Sour Cream 5

### Sunday Traditions

The Ultimate Sunday Roast Served  
Every Sunday From 12noon



#NO10ABERDEEN



BAR & RESTAURANT

EST. 1986

GLUTEN  
FREE



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