

Menu

SPRING 2024

Starters

- SOUP OF THE DAY** (V) 7
Served with a warm bread roll
- BREADED HAGGIS BON BONS** 9.5
Whisky and garlic aioli, root vegetable crisps
- 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, sourdough wafers
- 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, sourdough wafers
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**
OUR BURGERS ARE SERVED IN A BRIOCHE 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, coriander naan

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
Stornoway black pudding 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
Sauteed potatoes, five spiced poached pear, Cumberland sauce
- SOY GLAZED MAITAKE MUSHROOM** (V) 17.5
Engevita crumb, ginger pickled cauliflower florettes, crispy noodles, sesame, cauliflower puree
- NO.10 CHICKEN SATAY** (N) 19.5
Basmati rice, sesame greens, pickled cucumber, coconut shavings
- PASTA OR RISOTTO OF THE DAY** (VO) 19.5
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 Tradit10ns

The Ultimate Sunday Roast Served
Every Sunday From 12noon



#NO10ABERDEEN



BAR & RESTAURANT

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