

SPRING 2025

Starters

Soup of the DAY _M Served with a warm bread roll	7
BREADED HAGGIS BON BONS Whisky and garlic aioli, root vegetable crisps	9.5
HAM HOCK TERRINE (N) Pine nut romesco sauce, pickled vegetables, homemade parmesan scone	9
ROCKET & PEA PANNA COTTA (v) Chargrilled asparagus, crumbled goats cheese, mint dressing	8.5
SHAWARMA MARINATED CHICKEN SKEWERS Roast Mediterranean vegetables, cucumber, garlic sauce, toasted pitta bread	10
PAN SEARED SHETLAND SCALLOPS Charred spring onion salsa, nduja and tomato butter, sweet potato crisps	15
CRISPY CONFIT DUCK	9
BANG BANG CRISPY KING PRAWNS Gem lettuce, avocado and lime aioli, tomato and chilli jam	10

Salads

TERIYAKI HOT SMOKED SALMON 18 & AVOCADO

Pickled daikon radish, sesame dressing, crispy chilli noodles

CHICKEN CAESAR 18

Romaine lettuce, parmesan shavings, smoked bacon, croutons, Caesar dressing

Add Anchovies £2.00

FILLET STEAK WALDORF (N) 20

Red wine poached pear, tender stem broccoli, Strathdon blue cheese dressing, toasted walnuts

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 © OUR STEAKS ARE LOCALLY SOURCED AND SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM AND ROASTED VINE TOMATOES RIB-EYE 8oz 30 FILLET 8oz 38 CHATEAUBRIAND 16oz 69 **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 SPICED CHESTNUT 16 **₹**VEGETABLE (v) **ADDITIONALS** 2 Each Smoked Back Bacon, Mature Cheddar -or- Crispy Onions TRADE UP YOUR FRIES 1

Tish

OUR FISH IS FRESHLY CAUGHT AND LOCALLY LANDED IN PETERHEAD DAILY

See Sides

NO.10 BEER BATTERED HADDOCK 20

Hand cut chunky chips, crushed peas and homemade tartare sauce

ROAST FILLET OF COD
Crushed potatoes, chargrilled asparagus,

HAZELNUT

HERB

CRUSTED HALIBUT

25

Mashed potatoes, spinach, white bean velouté, pickled mushrooms, truffle

tarragon béarnaise sauce, Parma ham crisps

MOULES FRITES 19

Mussels cooked in white wine, garlic, cream and served with skinny fries

Maires

CHARGRILLED LAMB CUTLETS Herb crushed potatoes, buttered greens, tzatziki salsa, spinach puree	23
SPRING LEMON & HERB ROAST CHICKEN Potato and courgette gratin, crumbled feta, pomegranates, balsamic syrup	22
CHARGRILLED CALVES LIVER Stornoway black pudding, smoked bacon mash, confit plum tomato, cider and wholegrain mustard emulsion, crispy onions	23
BRAISED OX CHEEK Butter mashed potatoes, spring vegetables, bourguignon jus	24
PORT CONFIT DUCK LEG Sauteed potatoes, celeriac puree, tender stem broccoli, port jus	23
VEGETABLE KATSU CURRY (VE) Basmati rice, spring greens, tempura vegetables, katsu sauce, spring onions.	18
NO.10 CHICKEN SATAY (N) Basmati rice, sesame greens, pickled cucumber, coconut shavings	20
PASTA OR RISOTTO OF THE DAY(vo) Ask your server for today's special	

Sides

GARLIC BREAD	4
GREEK SALAD	5
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- Salt & Pepper 5



The Ultimate Sunday Roast Served Every
Sunday From 12noon

