

Menu

SPRING/SUMMER 2021

Starters

SOUP OF THE DAY (V)	4.5
Warm bread roll	
HAGGIS BON BONS	7.5
Spiced haggis, parsnip crisps with a whisky & mustard aioli	
SOFT BOILED DUCK EGG & ASPARAGUS (VO)	8.5
Serrano Ham & béarnaise sauce	
CRISPY FRAGRANT JUMBO PRAWNS	8
Sweet tomato, smoked garlic & sriracha dipping sauce	
TWICE BAKED GOATS CHEESE SOUFFLÉ (V)	8
Red onion marmalade, pomegranate & a balsamic syrup	
PAN SEARED SHETLAND SCALLOPS	12
Peas à la française, lemon scented Ola oil & pea shoots	
Perfect Pairing Sauvignon Blanc Eradus	
CRISPY PEKING DUCK SALAD (N)	8.5
Pickled spring vegetables, toasted sesame peanuts, pickled pink ginger & a soy dressing	
THAI CRISPY SPRING ONION PANCAKES (VE)	7.5
Asian slaw & spiced lotus root crisps	

Lighter Bites

BUFFALO LEMON CHICKEN & AVOCADO SALAD	14
Radish, a blue cheese yoghurt dressing & mixed salad	
CRISPY STEAK PAD THAI NOODLES	14
Tenderstem broccoli, pickled plums & oriental dressing	
COVE BAY CRAB TACOS	15
Tomato & pepper salsa, charred tortilla wraps, salad, with a mango, chilli & lemon dressing	

Sides

GARLIC BREAD	3.5
BUTTERED ASPARAGUS	4
SIDE SALAD	3
HAND CUT CHUNKY CHIPS	4
SESAME TENDERSTEM BROCCOLI	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
CÔTE DE BOEUF 20oz	55
HOMEMADE SAUCES	2
Peppercorn -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 & LENTIL (V)	12
Topped with whipped avocado	
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	15
Hand cut chunky chips, crushed peas, & homemade tartare sauce	
WALNUT HERB CRUSTED HALIBUT (N)	22
Creamed parsnip, chive & garlic mash, asparagus, shetland mussels & a marinere sauce	
TANDOORI SPICED MONKFISH & KING PRAWN SKEWERS	20
Wild & basmati rice, lime & saffron yoghurt, tomato & pepper salsa	
MAITRE D'HOTEL BUTTER GRILLED LOBSTER	POA
Spring salad, confit lemon & skinny fries	

Mains

CHARGRILLED LAMB LOIN CUTLETS	20
Lyonnaise potatoes, minted baby carrots & chimichurri sauce	
CHICKEN CORDON BLEU	17.5
Chive & garlic mash, vine tomatoes, tenderstem broccoli, lemon & dijon cream sauce	
CRISPY CONFIT PORK & STORNOWAY BLACK PUDDING	18
Rosemary roast baby potatoes, buttered asparagus, caramelised apple puree & blue cheese tuille	
PAN SEARED GRESSINGHAM DUCK BREAST	18.5
Chilli spiked sweet potatoes, pak choi, orange & ginger, soy dressing	
VEGAN KATSU CURRY (VE)	14.5
Tempura vegetable fritters, basmati rice & crispy coconut	
AUBERGINE PARMIGIANA (V)	15
Chargrilled aubergine slices, mozzarella in a tomato ragu, vegetarian parmesan & herb crumb, sunblushed tomato & spring onion salad with garlic ciabatta	
CHARGRILLED CHICKEN SATAY (N)	15.5
Basmati rice, roasted mediterranean vegetables, crispy coconut & cucumber salad	

PASTA OR RISOTTO OF THE DAY

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
 - (VE) SUITABLE FOR VEGANS
 - (N) CONTAINS NUTS
 - (VO) VEGETARIAN OPTION AVAILABLE
 - 🕒 THIS DISH MAY TAKE LONGER TO COOK
- GLUTEN FREE & VEGAN MENUS AVAILABLE**

Sunday Traditions

The Ultimate Sunday Roast
Served Every Sunday From 12noon





BAR & RESTAURANT

EST. 1986



#NO10ABERDEEN

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