

# Menu

## SUMMER 2022

### Starters

- BREADED HAGGIS BON BONS** 8.5  
Root vegetable crisps & Drambuie aioli
- NO.10 CHICKEN SATAY SKEWERS (N)** 9  
Sesame candy peanut & spring onion salad
- SCOTTISH KING SCALLOPS** 13  
Peas a la francaise, black pudding & citrus gremolata
- SOUP OF THE DAY (V)** 4.5  
Served with a warm bread roll
- GARLIC & CHILLI PRAWNS** 9  
With the Bread guy's Mediterranean loaf
- SMOKED CHEDDAR & LEEK CROQUETTES** 8.5  
Cherry tomato & Scotch bonnet jam
- MEZZE SHARING BOARD FOR TWO** 16.5  
Red pepper falafel, minted feta, paprika & smoked garlic hummus, spiced aubergine, shaved asparagus salad, balsamic onion, roquito peppers, kalamata olives & toasted pitta bread
- CURRIED CRAB & APPLE** 8.5  
Cucumber cups, coriander & rocket

### Salads

- CLASSIC CHICKEN CAESAR** 15  
Romaine lettuce, smoked bacon, parmesan shavings, croutons, with or without anchovies
- WARM BBQ PULLED STEAK** 16  
Charred corn & pineapple, chimichurri dressing & crispy chillies
- HOI SIN TOFU & CRISPY NOODLE (V)** 13  
Pak choi, bean sprouts, sweet & sour peppers  
Add Chicken £2.00

### Sides

- GARLIC BREAD** 3.5
- WILTED GREENS** 4
- SIDE SALAD** 3
- BUTTERED ASPARAGUS** 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** 33
- RIB-EYE STEAK 8oz** 26
- CHATEAUBRIAND 16oz** 65
- HOMEMADE SAUCES** 3  
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** 15
- CHARGRILLED CHICKEN** 15
- SPICED BEAN BURGER (V)** 13.5  
Avocado & sour cream
- 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
- BUTTER BAKED MONKFISH** 22  
Garlic & parsley potatoes, caper beurre noisette & summer greens
- MISO CHARRED SEA TROUT** 20  
Edame & asparagus salad, fermented red cabbage, katsuobushi flakes & sticky rice
- NO.10 BEER BATTERED HADDOCK** 17  
Hand cut chunky chips, crushed peas & homemade tartare sauce
- CATCH OF THE DAY** POA  
Ask your server for today's special



#NO10ABERDEEN

### Mains

- PIRI PIRI SPATCHCOCK POUSSIN** 18  
Sweetcorn & pea minted rice, sunblushed tomato & red onion salad, lime & coriander yoghurt
- LOIN OF VEAL** 19  
Truffle mash, orange & pomegranate salad
- ASPARAGUS & PISTACHIO STUFFED CHICKEN (N)** 18  
Parsley sautéed potatoes, summer greens, white bean & garlic veloute
- RED WINE BRAISED SHIN OF BEEF** 20  
Celeriac fondant, Tuscan borlotti bean & cherry tomato cassoulet
- CHARGRILLED GARLIC LAMB CUTLETS** 20  
Smoked potato rosti, buttered asparagus, sweet mint & juniper dressing
- CIDER ROAST BELLY OF PORK (N)** 19  
Spring onion mashed potatoes, charred red chicory, white wine, hazelnut & grain mustard dressing
- MEDITERRANEAN VEGETABLE ENCHILADAS (V)** 16  
Spiced refried beans, avocado salad & sour cream
- SHWARMA CHARGRILLED VEGETABLE KEBABS (V)** 15.5  
Rice, summer salad, pitta bread, garlic & chilli sauce
- 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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