

Menu

SUMMER 2025

Starters

SOUP OF THE DAY ^(V) Served with a warm bread roll	7.5
BREADED HAGGIS BON BONS Whisky and mustard aioli, root vegetable crisps	10
HOT HONEY GARLIC CHICKEN SKEWERS Basil aioli, rocket, roquito peppers	9
DUKKAH SPICED TEMPURA VEGETABLES ^{(V)(N)} Lemon & saffron tahini dip, mango, spring onions	8.5
SOY & SESAME CRISPY STEAK Pak choi, roast onion, anise pickled plums	9.5
PAN SEARED SHETLAND SCALLOPS Pea puree, smoked pig cheek, lemon gel	15
MONKFISH PAKORA Golden raisin puree, pickled shallots, parsley oil	13
SUMMER VEGETABLE BRUSCHETTA ^{(N)(V)} Whipped goats cheese, crushed hazelnuts, tarragon oil	9

Salads

CRISPY CHILLI KING PRAWN Sunblushed tomatoes, rocket, avocado, lemon vinaigrette	19
CHICKEN CAESAR Romaine lettuce, parmesan shavings, smoked bacon, croutons, Caesar dressing Add Anchovies £2.00	18
CLASSIC GREEK ^(V) Feta, mixed leaves, peppers, cucumber, red onion, marinaded olives Add Chicken £3.00	17

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) OUR STEAKS ARE LOCALLY SOURCED AND SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM AND ROASTED VINE TOMATOES	
RIB-EYE 8oz	30
FILLET 8oz	39
CHATEAUBRIAND 16oz	76
HOMEMADE SAUCES Peppercorn, Red Wine Jus -or- Confit Garlic Butter	3
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 BEAN & MOZZARELLA ^(V)	16
ADDITIONALS Smoked Back Bacon, Mature Cheddar -or- Crispy Onions	2 Each
TRADE UP YOUR FRIES See Sides	1

Fish

OUR FISH IS FRESHLY CAUGHT AND LOCALLY LANDED IN PETERHEAD DAILY	
NO.10 BEER BATTERED HADDOCK	21
Hand cut chunky chips, crushed peas and homemade tartare sauce	
TANDOORI SPICED MONKFISH	25
Bombay sweet potatoes, roast sesame broccoli, minted onions, mango, lemon and saffron yoghurt	
BAKED COD	24
New potatoes, samphire, pickled mussels, brown shrimp butter, garlic rouille, Bouillbaisse sauce	
CATCH OF THE DAY	POA
Ask your server for today's catch	

Mains

ROAST RUMP OF SCOTCH LAMB Garlic potatoes, asparagus, spring onion and mint sauce	22
BOURBON BBQ SHORT RIB Sage and onion sweet potato fries, garlic butter baby corn, apple slaw	24
PIRI PIRI ROAST CHICKEN BREAST Crushed garlic potatoes, sweetcorn and pea salad, roast pepper & tomato coulis	22
SPANISH FRITTATA ^(V) Spiced sautéed potatoes, pickled peppers, feta, rocket, black olive crumb	19
BRAISED PORK ROULADE Parsnip puree, honey roasted baby vegetables, sticky jus, apple puree	22
DUO OF GRESSINGHAM DUCK Sweet potato fondant, pink grapefruit and radicchio, confit duck leg spring roll, lotus root, citrus dressing	25
NO.10 CHICKEN SATAY ^(N) Basmati rice, sesame greens, pickled cucumber, coconut shavings	21
PASTA ORRISOTTO OF THE DAY ^{(V)(V)} 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
GARLIC BUTTER CORN	5
HALLOUMI FRIES	5
SKINNY FRIES	4
Add Topping: Truffle & Parmesan 5, Jalapeno & Cheddar 5 -or- Salt & Pepper 5	

Sunday Traditions

The Ultimate Sunday Roast Served Every Sunday From 12noon

ALL TIPS ARE SHARED EQUALLY BETWEEN OUR STAFF.
TABLES OF 6 OR MORE PEOPLE ARE SUBJECT TO 12.5% DISCRETIONARY SERVICE CHARGE.



BAR & RESTAURANT

EST. 1986



#NO10ABERDEEN

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