

Menu

WINTER 2021

Starters

SOUP OF THE DAY (V)	4.5
Warm bread roll	
HAGGIS BON BONS	8
Whisky & crushed peppercorn aioli, root vegetable crisps	
DUO OF HOT & COLD SMOKED TROUT	8.5
Dill cream cheese, candied lemon peel & crispy baby capers	
SMOKED DUCK & ORANGE SALAD	8.5
Pickled plums, crispy chillies & oriental dressing	
GARLIC MUSHROOM BRUSCHETTA (V)	7.5
Toasted baguette, mascarpone & tarragon oil	
PAN SEARED SHETLAND SCALLOPS (N)	12
Carrot & apricot puree, bombay crisps, curried kaffir lime oil	
Perfect Pairing Sauvignon Blanc Eradus	
BRIE & COURGETTE FILO TARTLET (V)	7.5
Cranberry & orange compote	
CHICKEN LIVER PARFAIT	8.5
Melba toast, mulled plum & orange chutney	

Salads

WARM THAI STEAK SALAD (VO)	15
Chinese vegetables, pickled plums, orange & soy dressing, wasabi, crispy sesame chilli noodles	
CRISPY HALLOUMI GREEK SALAD (V)	12.5
Romain lettuce, peppers, cucumbers, red onion, marinated olives, red wine & herb vinaigrette	
Add Chicken £2.00	

Sides

GARLIC BREAD	3.5
WILTED GREENS	4
ROASTED ROOT VEGETABLES	4
SIDE SALAD	3
TRUFFLE MASH	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	32
RIB EYE STEAK 8oz	25
CHATEAUBRIAND 16oz	65
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
BEETROOT, RED PEPPER & QUINOA BURGER (V)	12
Minted onions & 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	
NO.10 BEER BATTERED HADDOCK	16
Hand cut chunky chips, crushed peas & homemade tartare sauce	
BAKED FILLET OF COD	18.5
Lemon & dill sauté potatoes, wilted greens, caper & brown shrimp butter sauce	
PARMESAN CRUSTED MONKFISH	20
Gnocchi, wild mushroom & pearl onion cream, kale crisps	



#NO10ABERDEEN

Mains

ROAST LOIN OF VENISON	21
Stovie mash, juniper braised red cabbage, skirlie crumb & redcurrant jus	
ROAST CHICKEN SUPREME & STORNOWAY BLACK PUDDING ☉	17.5
Herb roasted potatoes, roasted root vegetables, greens & soft herb cream	
ROAST GRESSINGHAM DUCK BREAST	18.5
Hassleback potatoes, squash purée, sage butter & bordelaise sauce	
CHARGRILLED CALVES LIVER & SMOKED BACON	17.5
Buttered mashed potatoes, red wine jus & crispy onions	
5 BEAN & ROASTED VEGETABLE CHILLI CON CARNE (V)	14.5
Steamed rice, sour cream, lime & paprika tortilla crisps	
CHARGRILLED CHICKEN SATAY (N)	15.5
Basmati rice, roasted Mediterranean vegetables, crispy coconut & cucumber salad	
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
 - (VE) SUITABLE FOR VEGANS
 - (N) CONTAINS NUTS
 - (VO) VEGETARIAN OPTION AVAILABLE
 - ☉ THIS DISH MAY TAKE LONGER TO COOK
- GLUTEN FREE & VEGAN MENUS AVAILABLE**

Sunday Tradition

The Ultimate Sunday Roast
Served Every Sunday From 12noon