

# Menu

## GLUTEN FREE

### Starters

SOUP OF THE DAY <sup>(v)</sup>	6.5
Served with a warm bread roll	
LEMON GARLIC CHICKEN SKEWERS	8.5
Pickled peppers, smoked paprika aioli	
KING PRAWN & LENTIL DHAL	9.5
Mango, pickled shallot rings, coriander naan	
PAN SEARED SHETLAND KING SCALLOPS	14
Pea puree, local black pudding, cider gel	
SMOKED SALMON MOUSSE	9.5
Micro herb salad, oatcakes, crispy capers	
MUSHROOM & CHESTNUT PATE <sup>(v)</sup>	8.5
Port and stilton toasts	
SMOKED DUCK & PICKLED BEETROOT	9.5
Crispy chickpeas, roasted red onions, blackberry and balsamic dressing	

### Salads

GARLIC BUTTER ROAST VEGETABLE	15
Green beans, quinoa, Dijon mustard dressing	
Add Roast Chicken £3.00	
CLASSIC CHICKEN CAESAR	17
Romaine lettuce, parmesan shavings, smoked bacon	
Add Marinated White Anchovies £2.00	

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

<sup>(v)</sup> SUITABLE FOR VEGETARIANS

<sup>(N)</sup> CONTAINS NUTS

🕒 THIS DISH MAY TAKE LONGER TO COOK

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	28
FILLET 8oz	35
CHATEAUBRIAND 16oz	67

HOMEMADE SAUCES	3
Peppercorn -or- Confit Garlic Butter	

#### BURGERS

OUR BURGERS ARE SERVED IN A SEADED ROLL WITH OUR HOMEMADE SPICED BURGER RELISH, SALAD AND SKINNY FRIES

HIGHLAND BEEF	17.5
CHARGRILLED CHICKEN	16.5
BEETROOT, RED PEPPER & QUINOA BURGER <sup>(v)</sup>	14.5

ADDITIONALS	2 Each
Smoked Back Bacon, Mature Cheddar	
-or- Crispy Onions	

TRADE UP YOUR FRIES	1
See Sides	

### Fish

OUR FISH IS FRESHLY CAUGHT AND LOCALLY LANDED IN PETERHEAD DAILY

NO.10 BEER BATTERED HADDOCK	19
Hand cut chunky chips, crushed peas and homemade tartare sauce	

PROSCIUTTO WRAPPED MONKFISH	23
Mashed potatoes, white bean, tomato and chorizo cassoulet, crispy kale	

FILLET OF SEA TROUT	22
Parsley new potatoes, green beans, vine tomatoes, lemon spinach cream	

CATCH OF THE DAY	POA
Ask your server for today's special	

### Mains

ROAST LOIN OF VENISON	23
Stovie mashed potatoes, buttered kale, balsamic baby beets, redcurrant jus	

ROAST CHICKEN SUPREME	19.5
Rosemary roasted potatoes, braised red cabbage, port and chive jus	

CHARGRILLED SIRLOIN OF VEAL	22
Paprika parmentier potatoes, whole grain mustard and wild mushroom cream	

BRAISED FEATHERBLADE OF BEEF	22
Butter mashed potatoes, roast root vegetables, rosemary jus	

ROAST BREAST OF GRESSINGHAM DUCK	22
Sweet potato fondant, wilted pak choi, 5 spiced and orange dressing	

ROOT VEGETABLE & LENTIL BOWL <sup>(v)(N)</sup>	17.5
Roast broccoli, almonds, green chutney	

PASTA OR RISOTTO OF THE DAY <sup>(vo)</sup>	
Ask your server for today's special	

### Sides

GARLIC BREAD	3.5
HONEY ROASTED ROOT VEG	3
SIDE SALAD	3
HAND CUT CHUNKY CHIPS	5
PIGS IN BLANKETS	5
SESAME WILTED GREENS	4
SWEET POTATO FRIES	4
HALLOUMI FRIES	5
SKINNY FRIES	4

Add Topping: Truffle & Parmesan 5,  
Jalapeno & Cheddar 5 -or- Cajun & Sour Cream 5

### Sunday Tradit10ns

The Ultimate Sunday Roast Served  
Every Sunday From 12noon



#NO10ABERDEEN





BAR & RESTAURANT

EST. 1986



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