



WINTER 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
SERRANO HAM, GRILLED FIGS AND BOCCONCINI ^(VO) Pomegranate and shallot dressing, rocket	10
WHISKY AND LEMON CHILLI FLAMBE KING PRAWNS Pickled peppers, focaccia	12.5
PAN SEARED SHETLAND KING SCALLOPS Puy lentils, apple, bacon crumb	15
CRISPY CAMEMBERT ^(V) Caramelised onion marmalade, rocket	9
GARLIC WILD MUSHROOM BRUSCHETTA ^(V) Creamy garlic mushrooms with goat's cheese & herb oil	9
SMOKED SALMON ROULADE Horseradish crème fraiche, lilliput capers, crostinis	10

SALADS

CHICKEN CAESAR Romaine lettuce, parmesan shavings, smoked bacon, croutons, Caesar dressing Add Marinated Anchovies £2	19
CAJUN SPICED CRISPY HALLOUMI ^(V) Green beans, balsamic beetroot, sunblushed tomatoes, crispy onions, thousand island dressing Add Chicken £3	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 8 OZ	30
FILLET 8 OZ	39
CHATEAUBRIAND 16 OZ	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
BEETROOT, RED PEPPER & QUINOA ^(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 Hand cut chunky chips, crushed peas and homemade tartare sauce	21
PARMESAN CRUSTED FILLET OF COD ^(N) Boiled potatoes, green beans, vine tomatoes, pesto aioli	24
ROAST LOIN OF MONKFISH Crispy potatoes, chorizo, tomato and bean cassoulet, kale crisps	26
CATCH OF THE DAY Ask your server for today's catch	POA

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

MAINS

LOIN OF VENISON Stovie mashed potatoes, buttered kale, balsamic baby beetroot, redcurrant jus	25
GRESSINGHAM DUCK BREAST Chilli spiked roast root vegetables, pak choi, orange, honey and soy dressing	25
CHARGRILLED VEAL LIVER Butter mashed potatoes, smoked bacon, red wine jus, crispy onions	24
STORNOWAY BLACK PUDDING STUFFED CHICKEN Rosemary roast potatoes, root vegetables, green beans, smoked pancetta and parsley cream	22
BRAISED SHIN OF BEEF Parsley mashed potatoes, confit honey carrot, green beans, bourguignon jus	25
LENTIL AND ROAST VEGETABLE SHEPHERDS PIE ^(V) Pickled beetroot, buttered green beans	19
NO.10 CHICKEN SATAY ^(N) Basmati rice, sesame greens, pickled cucumber, coconut shavings	21.5

PASTA OR RISOTTO OF THE DAY ^(VO)
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	5
HONEY ROAST ROOT VEGETABLES	4
PIGS IN BLANKETS	5
HALLOUMI FRIES	6
SKINNY FRIES	4
Add Topping: Truffle & Parmesan, Jalapeno & Cheddar -or- Garlic & Herb Mayo -	

SUNDAY TRADITIONS

The Ultimate Sunday Roast

Served Every Sunday From 12noon



#NO10ABERDEEN