

Menu

SUMMER 2022

Starters

- BREADED HAGGIS BON BONS** 9
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)** 5
Served with a warm bread roll
- GARLIC & CHILLI PRAWNS** 10
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** 16
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** 34
- RIB-EYE STEAK 8oz** 27
- CHATEAUBRIAND 16oz** 66
- 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** 16
- CHARGRILLED CHICKEN** 15
- SPICED BEAN BURGER (V)** 14
Avocado & sour cream
- ADDITIONALS** 2 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** 23
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** 17.5
Hand cut chunky chips, crushed peas & homemade tartare sauce
- CATCH OF THE DAY** POA
Ask your server for today's special

Mains

- PIRI PIRI SPATCHCOCK POUSSIN** 19
Sweetcorn & pea minted rice, sunblushed tomato & red onion salad, lime & coriander yoghurt
- LOIN OF VEAL** 20
Truffle mash, orange & pomegranate salad
- ASPARAGUS & PISTACHIO STUFFED CHICKEN (N)** 19
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)** 20
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



#NO10ABERDEEN

WE BELIEVE EXCEPTIONAL SERVICE SHOULD COME AS STANDARD & DON'T CHARGE A FIXED SERVICE SUPPLEMENT. ALL TIPS ARE SHARED EQUALLY BETWEEN OUR STAFF.



BAR & RESTAURANT

EST. 1986



#NO10ABERDEEN

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