

Menu

WINTER 2018

Starters

- HOMEMADE SOUP (V)** 4.5
Warm Granary Roll
- SMOKED SALMON & PRAWN COCKTAIL** 8
Frisee Salad & Paprika Toasted Crostinis
- PROSCIUTTO HAM & MELON** 7
Baby Mozzarella & Basil Oil
- HAGGIS BON BONS** 7.5
Whisky & Mustard Aioli
- SMOKED CHEDDAR, LEEK & THYME TART (V)** 6.5
Balsamic Red Onion Jam
- PAN SEARED SHETLAND KING SCALLOPS** 10.5
Jerusalem Artichoke & Confit Garlic Puree, Sauce Vierge & Parma Ham Crisps
Perfect Pairing Sauvignon Blanc Eradus
- CHICKEN LIVER & BRANDY PARFAIT** 7.5
Apple & Saffron Chutney with Ola Oatcakes
- BALSAMIC ROASTED BABY BEETROOTS, GOAT'S CHEESE & PICKLED SHALLOT SALAD (N)** 7
Toasted Hazelnut Crumb

Salads

- CHICKEN CAESAR SALAD** 12.5
Anchovies Optional
- HIGHLAND BEEF STEAK SALAD** 13.5
Soy & Sesame Dressing, Pickled Ginger & Crispy Chilli Noodles
- MOZZARELLA & CHERRY TOMATO SALAD (V)** 11
Roasted Provençal Vegetables & a Basil Dressing
ADD Chicken 2

Sides

- GARLIC CIABATTA 3
- SWEET POTATO WEDGES 3
- ROASTED ROOT VEGETABLES 3
- SKINNY FRIES 3
- HAND CUT CHUNKY CHIPS 3
- WILTED GREENS 3
- SIDE SALAD 3
- HALLOUMI FRIES 3

Grill

- PRIME MATURED STEAKS** ☺
OUR STEAKS ARE LOCALLY SOURCED & SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM & ROASTED VINE TOMATOES
- FILLET STEAK 8oz** 30
- RIB EYE STEAK 8oz** 24
- CHATEAUBRIAND 16oz (FOR 2)** 60
Perfect Pairing Malbec Bodega Ruca Malen
- HOMEMADE SAUCES**
Peppercorn, Garlic Butter or Red Wine Jus 2
- BURGERS**
OUR BURGERS ARE SERVED IN A BRIOCHE ROLL WITH HOMEMADE SPICED BURGER RELISH, SALAD & SKINNY FRIES
- ABERDEEN ANGUS BEEF** 13.5
- CHARGRILLED CHICKEN** 13.5
- SPICED BUTTERNUT SQUASH & QUINOA BURGER TOPPED WITH GUACAMOLE (V)** 11.5
- ADDITIONALS**
Smoked Back Bacon, Mature Cheddar, Crispy Onions or House Slaw 1 Each

Fish

- OUR FISH IS FRESHLY CAUGHT & LOCALLY LANDED IN PETERHEAD DAILY
- NO.10 BEER BATTERED HADDOCK** 14.5
Hand Cut Chunky Chips, Crushed Peas, & Homemade Tartare Sauce
- HERB CRUSTED FILLET OF SALMON** 17
Sautéed Potatoes, Winter Ratatouille, Basil & Lemon Dressing
Perfect Pairing La Brouette Rose
- MARKET CATCH OF THE DAY**
Ask Your Server For Today's Special

Sunday Traditions

The Ultimate Sunday Roast
Served Every Sunday From 12noon

Mains

- CHARGRILLED CALVES LIVER & SMOKED BACON** 17
Buttered Mashed Potatoes, Red Wine Jus & Crispy Onions
- ROAST GRESSINGHAM DUCK** 18.5
Bay Roasted Potatoes, Fennel Puree, Cranberry & Redcurrant Jus
- LOIN OF VENISON** 20
Stovie Mashed Potatoes, Buttered Kale, Spiced Oat Crumb & Redcurrant Jus
Perfect Pairing Il Barroccio Nero D'avola
- ROAST CHICKEN SUPREME** ☺ 17
Buttered Mashed Potatoes, Stornoway Black Pudding, Green Beans, Wild Mushroom & Grain Mustard Cream
- ROOT VEGETABLE & MIXED BEAN CHILLI (V)** 14
Wild & Basmati Rice, Coriander Chutney & Tortilla Crisps
- CHARGRILLED CHICKEN SATAY (N)** 15.5
Basmati Rice, Roasted Mediterranean Vegetables, Crispy Coconut & Cucumber Salad
- ROAST PEPPER & RED ONION GNOCCHI (V)** 14
Sun Blush Tomato Ragu with Parmesan & Herb Crisps
Perfect Pairing Pinot Grigio Montevento
- CHEF'S 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

(VO) VEGETARIAN OPTION AVAILABLE

☺ THESE DISHES MAY TAKE LONGER TO COOK

GLUTEN FREE & VEGAN MENUS AVAILABLE



#NO10ABERDEEN