

# Menu

SPRING 2018

## Starters

- SOUP OF THE DAY (V)** 4.5  
Warm Bread Roll
- BREADED CROSTIN OF GOAT'S CHEESE (V) (N)** 6.5  
Pickled Beetroot & Hazelnut Salad
- TEMPURA CALAMARI** 7.5  
Tomato & Lime Chilli Jam
- ANTIPASTI PLATTER (FOR 2)** 14  
Hummus, Cured Meats, Grilled Halloumi, Sun Blushed Tomatoes, Kalamata Olives & Pitta Bread
- HAGGIS BON BONS** 7.5  
Whisky & Dijon Mustard Aioli
- SEARED SHETLAND KING SCALLOPS** 10.5  
Squash Puree, Cider Braised Pork Belly & Sage Dressing
- PRESSED LAMB & SPRING ONION TERRINE** 8  
Celeriac & Fennel Remoulade, Garlic Ciabatta Crostini
- FILLET OF HOT SMOKED SEA BASS** 8  
Dill Crème Fraiche, Citrus & Micro Herb Salad

## Salads

- CHICKEN CAESAR** 12.5  
Anchovies Optional
- SMOKED DUCK & CRISPY NOODLE** 13.5  
Pickled Plum & Biquinho Peppers, Soy & Sesame Dressing
- FETA & POMEGRANATE (V)** 12  
Crispy Chickpeas & Chilli Balsamic Dressing  
Add Chicken 1

## Sides

- WARM BAKED BREAD 3  
GARLIC CIABATTA 3  
SWEET POTATO WEDGES 3  
SKINNY FRIES 3  
HAND CUT CHUNKY CHIPS 3  
WILTED GREENS 3  
HONEY GLAZED CARROTS 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
- HOMEMADE SAUCES** 2  
Peppercorn or Blue Cheese
- BURGERS**  
OUR BURGERS ARE SERVED IN A BRIOCHE ROLL WITH HOMEMADE TOMATO RELISH, SALAD & SKINNY FRIES
- ABERDEEN ANGUS BEEF** 13.5
- CHARGRILLED CHICKEN** 13.5
- FLAT CAP MUSHROOM, HALLOUMI & MEDITERRANEAN VEGETABLES (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  
Hand Cut Chunky Chips, Crushed Peas, & Homemade Tartare Sauce
- PAN SEARED FILLET OF SEA BREAM** 17  
Lemon & Dill Crushed Potatoes, Tender Stem Broccoli, Roast Vine Tomatoes, Lemon & Watercress Oil
- MARKET CATCH OF THE DAY**  
Ask Your Server For Today's Special

## Sunday Traditions

The Ultimate Sunday Roast  
Served Every Sunday From 12noon

## Mains

- SMOKED BBQ BONELESS RIBS** 17  
Sage & Onion Seasoned Fries, Vine Tomatoes & Red Cabbage Slaw
- VEAL FILLET MEDALLIONS** 18  
Sautéed Baby Potatoes, Shallots, Spring Baby Carrots & Tarragon Béarnaise
- HERB CRUSTED RACK OF LAMB** ⌚ 18  
Butter Mashed Potato, Pea Puree, Mint Oil & Red Wine Reduction
- ROAST PEPPER & RED ONION GNOCCHI (V)** 13.5  
Sundried Tomato Sauce Topped With A Parmesan & Herb Crumb
- PORK FILLET & STORNOWAY BLACK PUDDING** 17  
Fondant Potato, Calvados Glazed Baby Pear & Rosemary Jus
- CRISPY CHICKPEA & ONION FALAFELS (V)** 14.5  
Cumin Sweet Potato, Cucumber Salad & Mint Yoghurt Dressing
- CHARGRILLED CHICKEN SATAY (N)** 15  
Basmati Rice, Roasted Mediterranean Vegetables, Crispy Coconut & Cucumber Salad
- 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 OPTIONS AVAILABLE



#NO10ABERDEEN