

Menu

SPRING 2019

Starters

- HOMEMADE SOUP (V)** 4.5
Warm Granary Roll
- BRAISED LAMB KOFTAS** 7.5
Tzatziki Dip & Sunblush Tomato Salad
- GOATS CHEESE RISOTTO FONDANT (V)** 7.5
Pickled Wild Mushroom & Tarragon Aioli
- BLACK HAGGIS BON BONS** 7.5
Watercress, Caramelised Apple & Pancetta Salad, Sage & Cider Dressing
- ARBROATH SMOKIE PATE** 8
Homemade Rosemary & Lemon Oatcakes with Horseradish Butter
- MEZZE PLATTER FOR TWO (VEGAN)** 14
Roast Mediterranean Vegetables, Beetroot Falafels, Quinoa & Tahini Sauce & Sesame Bread Sticks
- PAN SEARED SHETLAND KING SCALLOPS** 10.5
Curried Parsnip Puree, Kale Crisps & Pickled Grapes
Perfect Pairing Sauvignon Blanc Eradus
- PROSCIUTTO & GORGONZOLA SALAD (N)** 7.5
Rockette, Walnut & Truffle Honey

Salads

- TANDOORI CHICKEN SALAD** 12.5
Cucumber, Yoghurt Dressing & Crispy Noodles
- HIGHLAND STEAK WALDORF SALAD (N)** 13.5
Red Wine Pear, Blue Cheese Dressing, Toasted Walnut Croutons
- CHERRY TOMATO & AVOCADO COBB SALAD (V)** 11
Grain Mustard Vinaigrette
ADD Chicken 2

Sides

- GARLIC CIABATTA 3
WILTED GREENS 3
SIDE SALAD 3
HAND CUT CHUNKY CHIPS 3
SWEET POTATO FRIES 3
HALLOUMI FRIES 3
SKINNY FRIES 3
SKINNY FRIES WITH TOPPING 4
Choose Either: Truffle & Parmesan, Jalapeno & Cheddar or Cajun & Sour Cream

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 TWO)** 60
Perfect Pairing Malbec Bodega Ruca Malen
- HOMEMADE SAUCES**
Peppercorn, Blue Cheese Cream 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
- CAJUN SPICED BUTTERNUT SQUASH & QUINOA BURGER (V)** 11.5
Topped with Salsa & Sour Cream
- ADDITIONALS**
Smoked Back Bacon, Mature Cheddar, Crispy Onions or Coleslaw 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
- BAKED HERB CRUSTED MONKFISH TAIL** 21
Parsley Mash, Samphire & Roast Shellfish Bisque
Perfect Pairing Picpoul De Pinet, Morin-Langaran
- MARKET CATCH OF THE DAY**
Ask Your Server For Today's Special

Sunday Traditions

The Ultimate Sunday Roast
Served Every Sunday From 12noon

Mains

- BRAISED BEEF CHEEK** 17
Buttered Mash Potato, Spring Baby Vegetables & Bourginon Jus
Perfect Pairing Bodegas Zugobar Rioja Crianza
- ROAST SCOTTISH LAMB RUMP** ☺ 19
Garlic New Season Potatoes, Charred Spring Onions & Minted Butter
- DUO OF GRESSINGHAM DUCK** 20
Breast & Confit Leg, Potato & Carrot Cumin Fondants, Braised Chicory, Pomegranate & Orange Reduction
Perfect Pairing Merlot, Cecilia Beretta
- ROAST CHICKEN SUPREME** ☺ 17
Stornoway Black Pudding Stack, Braised Red Cabbage Puree & Red Wine Jus
- CHARGRILLED CHICKEN SATAY (N)** 15.5
Basmati Rice, Roasted Mediterranean Vegetables, Crispy Coconut & Cucumber Salad
- LENTIL & ROAST VEGETABLE DHAL (V)** 14
Spiced Onion Salsa, Mango & Lime Leaf Chutney & Coriander Naan Breads
- WILD MUSHROOM & SPINACH TAGLIATELLE (V) (N)** 14
Truffle, Ricotta & Rockette Pesto
Perfect Pairing Chardonnay Les Grenadiers
- 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