

Menu

SUMMER 2017

Starters

- SOUP OF THE DAY (V)** 4.5
Warm Bread Roll
- THAI CRAB CAKES** 7.5
Lime Mayonnaise & Micro Herbs
- BREADED GOATS CHEESE CROTTIN (V)** 7
Fig & Orange Compote, Rockette
- TEMPURA KING PRAWNS** 8
Sweet Chilli & Lemon Dressing
- ANTIPASTI PLATTER FOR 2** 14
Hummus, Cured Meats, Grilled Halloumi, Sun Blushed Tomatoes, Kalamata Olives & Pitta Bread
- SMOKED DUCK BREAST** 8
Gherkin Mayonnaise & Rye Crostini
- HAGGIS BON BONS** 7
Whisky Aioli
- PAN SEARED SHETLAND KING SCALLOPS** 9.5
Shaved Fennel Salad, Parma Ham Crisps & Sauce Vierge

Salads

- WARM STEAK SALAD** 13
Roasted Mediterranean Vegetables & Cajun Spiced Dressing
- KING PRAWN SALAD** 14
Sesame Chilli Dressing, Sweet & Sour Peppers
- CHICKEN CAESAR SALAD** 12
Anchovies Optional
- FETA & BEETROOT SALAD (V)** 11
Pickled Baby Beetroot, Feta Salad, Green Beans, Balsamic Dressing & Paprika Crispy Chickpeas
Add Chicken 1

Sides

- WARM BAKED BREAD 3
- GARLIC CIABATTA 3
- SWEET POTATO WEDGES 3
- SKINNY FRIES 3
- HAND CUT CHUNKY CHIPS 3
- BUTTERED ASPARAGUS 3
- WILTED GREENS 3

Grill

- PRIME MATURED STEAKS** 20
OUR PRIME CUT SCOTTISH STEAKS ARE SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM & ROASTED VINE TOMATOES
- FILLET STEAK 8oz** 29
- RIB EYE STEAK 8oz** 22
- CHATEAUBRIAND FOR 2 16oz** 60
- HOMEMADE SAUCES** 2
Peppercorn or Blue Cheese
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- BURGERS**
SERVED IN A BRIOCHE ROLL WITH HOMEMADE TOMATO RELISH, SALAD & SKINNY FRIES
- ABERDEEN ANGUS BEEF** 13
- CHARGRILLED CHICKEN** 13
- FLAT CAP MUSHROOM, HALLOUMI & MEDITERRANEAN VEGETABLES (V)** 11
- ADDITIONALS:**
Dry Cured Bacon, Mature Cheddar, Crispy Onions or House Slaw 1 Each

Fish

- NO.10 BEER BATTERED HADDOCK** 13.5
Hand Cut Chunky Chips, Crushed Peas, & Homemade Tartare Sauce
- ROAST LOIN OF MONKFISH** 18
Garlic Mashed Potatoes, Vine Tomatoes, Smoked Pancetta, Pea & Watercress Salad
- LANGOUSTINE MAC & CHEESE** 17
Bisque Oil, Parmesan & Herb Crumb
- MARKET CATCH OF THE DAY**
Ask Your Server For Today's Special



#NO10ABERDEEN

Mains

- HOI SIN BBQ BONELESS RIBS** 17
Asian Slaw, Salad & Skinny Fries
- ROAST CHUMP OF LAMB** 17
Roast Potatoes, Wilted Greens, Carrot Puree, Spring Onion & Mint Dressing
- ROAST CHICKEN SUPREME** 16.5
Chorizo Stuffed, Buttered New Potatoes, Asparagus, Roast Pepper & Cherry Tomato Salsa
- WILD MUSHROOM & RICOTTA LASAGNE (V)** 14
Garlic Ciabatta & Sweet Potato Crisps
- ROAST BREAST OF DUCK** 17
Chilli Roast Potato Wedges, Pak Choi, Soy & Sesame Dressing & Crispy Noodles
- CHICKEN SATAY (N)** 15
Coriander Rice, Roasted Vegetables, Crispy Coconut & Cucumber Salad
- SMOKED BRIE, POTATO & COURGETTE FRITTATA (V)** 13.5
Sweet Potato Wedges, Salad & Tomato Chilli Jam
- 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