

Menu

WINTER 2017

Starters

- SOUP OF THE DAY (V)** 4.5
Warm Bread Roll
- PEAR & STILTON PUFF PASTRY TART (V) (N)** 6.5
Balsamic Syrup, Toasted Walnuts & Rockette
- KING PRAWN COCKTAIL** 7.5
Homemade Marie Rose Dressing, Baby Gem Lettuce & Toasted Crostinis
- ANTIPASTI PLATTER (FOR 2)** 14
Hummus, Cured Meats, Grilled Halloumi, Sun Blushed Tomatoes, Kalamata Olives & Pitta Bread
- HAGGIS BON BONS** 7.5
Whisky Aioli
- PAN SEARED SHETLAND KING SCALLOPS** 10
Curried Celeriac & Apple Puree, Pickled Golden Sultanas
- CHICKEN LIVER PARFAIT** 7
Spiced Pear Chutney, Salad & Ola Oatcakes
- SMOKED HADDOCK, LEEK & POTATO GRATIN** 7.5
Sun Blushed Tomatoes & Lemon Oil

Salads

- CHICKEN CAESAR SALAD** 12.5
Anchovies Optional
- WARM STEAK SALAD** 13.5
Smoked Beetroot, Granny Smith Apple, Strathdon Blue Cheese Dressing
- GRILLED HALLOUMI & ROASTED VEGETABLE SALAD (V)** 12
Basil 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
ROASTED ROOT VEGETABLES 3

Grill

- PRIME MATURED STEAKS** ⌚
OUR PRIME CUT SCOTTISH STEAKS ARE 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
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- 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 (VO)** 11.5
- ADDITIONALS**
Smoked Back Bacon, Mature Cheddar, Crispy Onions Or House Slaw 1 Each

Fish

- NO.10 BEER BATTERED HADDOCK** 14
Hand Cut Chunky Chips, Crushed Peas, & Homemade Tartare Sauce
- HERB CRUSTED FILLET OF SALMON (N)** 16
Buttered New Potatoes, Green Beans, Vine Tomatoes & Pesto Cream
- 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 & BACON** 16
Buttered Mash Potatoes, Red Wine Jus & Crispy Shallots
- ROAST CHICKEN SUPREME** ⌚ 16.5
Thyme & Bay Roast Potatoes, Green Beans & Browned Garlic Butter Sauce
- DUO OF GRESSINGHAM DUCK** 18.5
Roast Breast & Crispy Conft Leg, Cumin Roast Sweet Potato Mash, Warm Thai Vegetable Salad, Soy & Chilli Dressing. Served Medium
- ROAST VENISON LOIN OPEN PIE** 18.5
Chive Mashed Potatoes, Roast Root Vegetables, Chestnut Mushroom, Juniper & Cranberry Sauce. Served Medium
- WILD MUSHROOM, CHESTNUT & MASCARPONE RISOTTO (V)** 14
Parmesan & Herb Crumb
- CHICKEN SATAY (N)** 15
Basmati Rice, Roasted Vegetables, Crispy Coconut & Cucumber Salad
- HERITAGE WINTER SQUASH TAGINE (V) (N)** 14
Wild & Basmati Rice, Coriander Chutney, Spiced Fruit & Nuts, Warm Pitta Bread
- 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