

Menu

AUTUMN 2024

Starters

- SOUP OF THE DAY** (v) 7
Served with a warm bread roll
- HAGGIS BON BONS** 9.5
Whisky and mustard aioli, root vegetable crisps
- GRILLED BEETROOT & FIGS** (v) 9
Whipped goat's cheese, chard, orange dressing
- LOCALLY HOT SMOKED HALIBUT** 11
Potato & leek terrine, citrus creme fraiche, crispy capers
- GARLIC & MAPLE CHICKEN SKEWERS** 9.5
Asian slaw, cucumber & daikon radish, soy & sesame dressing
- PAN SEARED SCOTTISH KING SCALLOPS** 15
Butternut squash puree, confit pork belly, saffron fennel, sage butter
- CRAB & PARMESAN CROQUETTES** 9.5
Tomato coulis, rocket, nduja
- MUSHROOM ROSSINI** (v) 9
Portabello mushroom, tomato & shallot ragu, feta pate, crispy enoki, tarragon & mustard dressing

Salads

- AUTUMN HARVEST** (v) 1)
Cumin & maple roast butternut pumpkin, green beans, red onion, crispy chickpeas, mustard dressing
5XX Crispy duck v3\$\$\$
- CHICKEN CAESAR** 17
Romain lettuce, parmesan shavings, smoked bacon, croutons, Caesar dressing
Add Anchovies £2.00
- GRILLED FIGS & MOZZARELLA** (n) 15
Rocket, Serrano ham, pomegranate molasses, frosted pecans

ALLERGEN INFORMATION AVAILABLE ON REQUEST. SOME DISHES MAY CONTAIN TRACES OF NUTS

(v) SUITABLE FOR VEGETARIANS

(n) CONTAINS NUTS

GLUTEN FREE & VEGAN MENUS ARE AVAILABLE ON REQUEST

Grill

- PRIME MATURED STEAKS** (v) (n)
OUR STEAKS ARE LOCALLY SOURCED AND SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM AND ROASTED VINE TOMATOES
- RIB-EYE 8oz** 29
- FILLET 8oz** 36
- CHATEAUBRIAND 16oz** 67
- HOMEMADE SAUCES** 3
Peppercorn, Red Wine Jus
-or- Confit Garlic Butter
- BURGERS**
OUR BURGERS ARE SERVED IN A BRIOCHE ROLL WITH OUR HOMEMADE SPICED BURGER RELISH, SALAD AND SKINNY FRIES
- HIGHLAND BEEF** 18
- CHARGRILLED CHICKEN** 17
- BEETROOT, RED PEPPER & QUINOA** (v) 15
- ADDITIONALS** 2 Each
Smoked Back Bacon, Mature Cheddar
-or- Crispy Onions
- TRADE UP YOUR FRIES** 1
See Sides

Fish

- OUR FISH IS FRESHLY CAUGHT AND LOCALLY LANDED IN PETERHEAD DAILY
- NO.10 BEER BATTERED HADDOCK** 20
Hand cut chunky chips, crushed peas and homemade tartare sauce
- GRILLED RED WINE HALIBUT** 24
Parsnip puree, sautéed potatoes, mushroom duxelle, spinach, bordelaise sauce
- SMOKED COD KEDGEREE** 22
Locally smoked cod, curried basmati rice, spring onions, hens egg, samphire, pickled Shetland mussels
- CATCH OF THE DAY** POA
Ask your server for today's catch of the day

Mains

- LOIN OF VENISON** 24
Stovie mashed potatoes, buttered kale, balsamic baby beetroot, redcurrant jus
- CHORIZO STUFFED CHICKEN SUPREME** 20
Garlic sautéed potatoes, green beans, cherry tomato ragu
- BRAISED OX CHEEK** 24
Butter mash, honey roast carrot, greens, pan jus
- CHARGRILLED FILLET OF PORK** 23
Stornoway black pudding, Smoked bacon mashed potatoes, braised savoy cabbage, wild mushroom cream
- GRESSINGHAM DUCK BREAST** 22
Crispy leg, roast crushed potatoes, braised red cabbage, carrot puree, orange dressing
- HOMEMADE POTATO GNOCCHI** (v) 17.5
Roasted butternut squash, wild mushroom cream, sage crisps
- NO.10 CHICKEN SATAY** (n) 19.5
Basmati rice, sesame greens, pickled cucumber, coconut shavings
- PASTA OR RISOTTO OF THE DAY** (vo) (v)
Ask your server for today's special

Sides

- GARLIC BREAD** 4
- SIDE SALAD** 4
- HAND CUT CHUNKY CHIPS** 5
- SESAME WILTED GREENS** 4
- SWEET POTATO FRIES** 4
- ROAST PICKLED BABY BEETROOT** 5
- HALLOUMI FRIES** 5
- SKINNY FRIES** 4
- Add Topping: Truffle & Parmesan 5,
Jalapeno & Cheddar 5 -or- Salt & Pepper 5

Sunday Traditions

The Ultimate Sunday Roast Served Every Sunday From 12noon

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