

Menu

SUMMER 2024

Starters

SOUP OF THE DAY (V) 7 Served with a warm bread roll
BREADED HAGGIS BONBONS 9.5 Whisky and peppercorn aioli, root vegetable crisps
SWEETCORN & PEPPER BHAJI (V) 9 Spring onions, raita, lime, mango chutney
PIRI PIRI CHICKEN SKEWERS 9 Aioli, rocket, peppers, charred corn
STICKY FIVE-SPICE PORK RIBS 9 Chilli and fig jam, pickled red cabbage, granny smith puree
PAN SEARED SCOTTISH KING SCALLOPS 15 Peas a la française, pancetta crisp, lemon gel
TEMPURA COVE BAY LOBSTER 12 Lobster bisque, cucumber and tomato, herb salad, brioche croutons
MEZZE PLATTER (V) 17 Crispy halloumi, potato and quinoa cake, baba ghanoush, shawarma hummus, balsamic onions, olives, crispy flatbread

Salads

HOT SMOKED SALMON & AVOCADO 19 New potatoes, rocket, lemon mascarpone, sunblushed tomatoes, toasts
CRISPY HALLOUMI & WATERMELON (V) 16 Romaine lettuce, mint vinaigrette Add Roast Chicken £3.00
PLOUGHMAN'S 17 Toulouse sausage, Arran cheddar, pickled vegetables, wholegrain vinaigrette

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) 3 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, Chimichurri -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
SPICED BEAN & MOZZARELLA (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
MASALA ROAST MONKFISH 23 Lemon scented rice, greens, minted onions, lime pickle, chilli crumble
BAKED FILLET OF COD (V) 22 Potato and courgette frittata, romesco sauce, samphire, coriander oil
CATCH OF THE DAY POA Ask your server for today's catch of the day

Mains

ROAST CHUMP OF LAMB 24 Garlic new potatoes, provençal vegetables, tomato and herb coulis
CHICKEN SUPREME 20 Parmesan potatoes, local asparagus, vine tomatoes, tarragon aioli
BRAISED BBQ SHORT RIB 24 Angus & Oink 'Dirty Cow' rub, sage and onion fries, garlic buttered baby corn, house slaw
BACON CURED PORK CUTLET 23 Polenta chips, mustard greens, fried duck egg, spiced pineapple chutney
ORIENTAL GRESSINGHAM DUCK 22 Sweet potato puree, pak choi, pickled shimeji mushrooms, honey and soy ginger dressing
BUTTER QUORN CHICKEN CURRY (VE) 17.5 Basmati rice, tempura vegetables, green chutney
NO.10 CHICKEN SATAY (N) 19.5 Basmati rice, sesame greens, pickled cucumber, coconut shavings
PASTA OR RISOTTO OF THE DAY (VO) 17.5 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
BUTTERED ASPARAGUS 5
HALLOUMI FRIES 5
SKINNY FRIES 4
PEAS A LA FRANCAISE 4

Add Topping: Truffle & Parmesan 5,
Jalapeno & Cheddar 5 -or- Cajun & Sour Cream 5

Sunday Traditions

The Ultimate Sunday Roast Served
Every Sunday From 12noon

   #NO10ABERDEEN



BAR & RESTAURANT

EST. 1986



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