

# Menu

AUTUMN 2017

## Starters

- SOUP OF THE DAY (V)** 4.5  
Warm Bread Roll
- DUO OF SALMON** 7.5  
Hot & Cold Smoked Salmon,  
Horseradish Cream Cheese,  
Rocket & Toasted Crostinis
- CHERRY TOMATO & ROAST  
PEPPER BRUSCHETTA (V)** 6  
Baby Mozzarella & Basil
- TEMPURA KING PRAWNS** 8  
Chilli & Coconut Dressing
- ANTIPASTI PLATTER** 8  
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  
Sweetcorn Puree, Pancetta & Lemon Oil
- WARM WOOD PIGEON (N)** 8  
Pear & Hazelnut Salad with Beetroot Textures

## Salads

- CHICKEN CAESAR SALAD** 12.5  
Anchovies Optional
- WARM STEAK SALAD** 13.5  
Pickled Vegetables, Wasabi  
& Aioli 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
- ADDITIONALS**
- Breaded Langoustines 8
- HOMEMADE SAUCES**
- Peppercorn or Blue Cheese 2
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- BURGERS**
- OUR BURGERS FROM TheStore 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 (V)** 11.5
- ADDITIONALS**
- Dry Cured Bacon, Mature Cheddar,  
Crispy Onions, Haggis, Black Pudding  
or House Slaw 1 Each

## Fish

- NO.10 BEER BATTERED HADDOCK** 14  
Hand Cut Chunky Chips, Crushed Peas,  
& Homemade Tartare Sauce
- BAKED FILLET OF COD** 16  
Sautéed New Potatoes, Vine Tomatoes,  
Greens & Salsa Verde
- RED THAI PRAWN CURRY** 15  
Basmati Rice, Coriander Naan Bread  
& Prawn Crackers
- MARKET CATCH OF THE DAY**  
Ask Your Server For Today's Special

## Mains

- LOIN OF VENISON** ⌚ 18.5  
Celeriac And Mustard Puree,  
Roasted Root Vegetables, Wilted Greens  
& A Red Wine & Balsamic Syrup
- ROAST CHICKEN SUPREME** ⌚ 16.5  
Butter Mashed Potato, Seasonal  
Vegetables, Oatmeal Crumb  
& Red Wine Jus
- FLAT IRON STROGANOFF** 17.5  
Flat Iron Steak Strips From TheStore,  
Crispy Onions & Wild Basmati Rice
- CONFIT BELLY OF PORK** 19  
Rosemary Roast Potatoes, Carrot  
Fondant, Wild Mushroom & Truffle Cream
- ROAST BUTTERNUT  
SQUASH GNOCCHI (V)** 14  
Mushrooms, Sage Cream  
& Cheese Gratin
- CHICKEN SATAY (N)** 15  
Basmati Rice, Roasted Vegetables,  
Crispy Coconut & Cucumber Salad
- FETA & LEEK STRUDEL (N)(V)** 14.5  
Tomato Spinach Ragu, Toasted Pine  
Nut & Herb Crumb & Vegetable Crisps
- 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

