

Menu

WINTER 2016

Starters

- SOUP OF THE DAY (V)** 4.5
Warm granary roll
- CRISPY HAGGIS BON BONS** 6.5
Whisky & mustard aioli
- DUO OF LOCALLY SMOKED SALMON** 7.5
Hot smoked & cream cheese, beetroot cured, crusty bread
- CHICKEN LIVER PARFAIT** 7
Spiced fruit chutney, salad & oatcakes
- ANTIPASTI PLATTER FOR 2** 14
Hummus, cured meats, grilled halloumi, sunblushed tomatoes, Kalamata olives & pitta bread
- SMOKED CHEDDAR & RED ONION TART (V)** 6.5
Balsamic dressed leaves
- KING PRAWN & AVOCADO SALAD** 7.5
Chilli, cherry tomato dressing & root vegetable crisps
- PAN SEARED SHETLAND KING SCALLOPS** 9
Lentils, pancetta, herb & parmesan crisp

Salads

- CHICKEN CAESAR SALAD** 12
Anchovies optional
- WARM WALDORF STEAK SALAD (N)** 13
Toasted walnuts, poached pear, blue cheese dressing
- TOMATO, MOZZARELLA & BASIL (V)** 11
Add Chicken 1

Sides

- GARLIC BREAD 3
- SWEET POTATO WEDGES 3
- SKINNY FRIES 3
- HAND CUT CHUNKY CHIPS 3
- HONEY GLAZED CARROTS 3
- WILTED GREENS 3

Grill

- PRIME MATURED STEAKS** ☺
OUR PRIME CUT SCOTTISH STEAKS ARE SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM & ROASTED VINE TOMATOES
- FILLET STEAK 8oz** 29
- SIRLOIN STEAK 8oz** 22
- HOMEMADE SAUCES** 2
Peppercorn or red wine jus
- BURGERS**
SERVED IN A BRIOCHE ROLL WITH HOMEMADE TOMATO RELISH, SALAD & SKINNY FRIES
- ABERDEEN ANGUS BEEF** 12.5
- CHARGRILLED CHICKEN** 12.5
- FLAT CAP MUSHROOM, HALLOUMI & MEDITERRANEAN VEG (V)** 11
- ADDITIONALS:**
Smoked bacon, mature cheddar, crispy onions or house slaw 1 each

Fish

- No.10 BEER BATTERED HADDOCK** 13
Hand cut chunky chips, crushed peas, & homemade tartare sauce
- BAKED FILLET OF SALMON** 16
Buttered new potatoes, green beans, sun blushed tomato & roast pepper salsa
- MARKET CATCH OF THE DAY**
Ask for today's special

Mains

- CALVES' LIVER & SMOKED BACON** 15
Bubble & squeak mash, red wine gravy & crispy onions
- ROAST CHICKEN SUPREME (N)** ☺ 16
Garlic roasted potatoes, provencal vegetables, pine nut & parmesan crumb, basil oil
- PORK FILLET** 17
Stornoway black pudding mash, roasted root vegetables, wild mushroom cream
- ROAST GRESSINGHAM DUCK BREAST** 17.5
Sautéed potatoes & onions, wilted greens & orange dressing
- LOIN OF VENISON** ☺ 18
Stovie mash, braised red cabbage & red currant jus
- CHARGRILLED CHICKEN SATAY (N)** 15
Coriander rice, roasted vegetables, crispy coconut & cucumber salad
- MADRAS ROASTED SWEET POTATO & ONION WEDGES (V)** 14
Cucumber yoghurt & warm pitta bread
- CHEF'S PASTA OR RISOTTO OF THE DAY (VO)**
Ask 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