

Menu

AUTUMN 2018

Starters

- HOMEMADE SOUP (V)** 4.5
Warm Granary Roll
- THAI CRAB CAKES** 7.5
Chilli & Mango Sauce
- WARM WOOD PIGEON BREAST** 8
Stornoway Black Pudding,
Apple & Pancetta Salad
Perfect Pairing Sanziana Pinot Noir Recas Cramele
- SPANISH ANTIPASTI (FOR 2)** 15
Spanish Cured Meats, Manchego,
Piccalilli, Balsamic Onions, Marinated
Olives & Artichokes, Pan De Horno Bread
- HAGGIS BON BONS** 7.5
Whisky & Mustard Aioli
- PAN SEARED SHETLAND
KING SCALLOPS** 10.5
Braised Puy Lentils, Shredded
Pork Cheek, Fennel & Dill Vinaigrette
Perfect Pairing Sauvignon Blanc Eradus
- SUN BLUSH TOMATO &
FETA BRUSCHETTA (V)** 5.5
Basil Oil
- SMOKED PEPPERED
MACKEREL & CREAM
CHEESE PATE** 6
Pickled Vegetables & Sour Dough Crostinis

Salads

- CHICKEN CAESAR SALAD** 12.5
Anchovies Optional
- WARM BLACK & BLUE
STEAK SALAD** 13
Strips of Highland Beef, Avocado, Roquefort
& Cajun Spiced Yoghurt Dressing
- GREEK SALAD (V)** 11
Basil Pesto Dressing
ADD Chicken 1

Sides

- GARLIC CIABATTA 3
SWEET POTATO WEDGES 3
HONEY GLAZED CARROTS 3
SKINNY FRIES 3
HAND CUT CHUNKY CHIPS 3
WILTED GREENS 3
SIDE SALAD 3
HALLOUMI FRIES 3

Grill

- PRIME MATURED STEAKS** ☺
OUR STEAKS ARE LOCALLY SOURCED & SERVED
WITH CHUNKY CHIPS, FLAT CAP MUSHROOM
& ROASTED VINE TOMATOES
- FILLET STEAK 8oz** 30
- RIB EYE STEAK 8oz** 24
- CHATEAUBRIAND 16oz (FOR 2)** 60
Perfect Pairing Malbec Bodega Ruca Malen
- HOMEMADE SAUCES** 2
Peppercorn, Garlic Cream
or Red Wine Jus
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- BURGERS**
OUR BURGERS ARE SERVED IN A BRIOCHE
ROLL WITH HOMEMADE SPICED BURGER RELISH,
SALAD & SKINNY FRIES
- ABERDEEN ANGUS BEEF** 13.5
- CHARGRILLED CHICKEN** 13.5
- SPICED BUTTERNUT SQUASH
& QUINOA BURGER TOPPED
WITH FRESH AVOCADO (V)** 11.5
- ADDITIONALS** 1 Each
Smoked Back Bacon, Mature Cheddar,
Crispy Onions or House Slaw

Fish

- OUR FISH IS FRESHLY CAUGHT & LOCALLY
LANDED IN PETERHEAD DAILY
- NO.10 BEER
BATTERED HADDOCK** 14
Hand Cut Chunky Chips, Crushed Peas,
& Homemade Tartare Sauce
- PROSCIUTTO
WRAPPED MONKFISH** 20
Lemon Mascarpone Risotto, Tempura
Langoustine Tails, Vine Tomatoes
& Watercress
Perfect Pairing Picpoul de pinet, morin-langaran

MARKET CATCH OF THE DAY
Ask Your Server For Today's Special

Sunday Tradit10ns

The Ultimate Sunday Roast
Served Every Sunday From 12noon

Mains

- CONFIT PORK BELLY** 18.5
Sage & Onion Stuffing, Carrot & Parsnip
Crush, Wilted Greens, Granny Smith
Compote, Prune & Armagnac Jus
- DUO OF GUINNEA FOWL** 17.5
Roast Supreme & Confit Rilette, Thyme
& Garlic Roast Potatoes, Chantenay
Carrots, Wild Mushroom & Truffle Cream
- LOIN OF VENISON** ☺ 20
Stovie Mashed Potatoes, Roast Balsamic
Beetroot, Oat Crumb, Buttered Kale,
Blackberry & Port Jus
Perfect Pairing Il Barroccio Nero D'avola
- CHARGRILLED CHICKEN SATAY (N)** 15
Basmati Rice, Roasted Mediterranean
Vegetables, Crispy Coconut & Cucumber Salad
- SLOW BRAISED
SHOULDER OF BEEF** 18
Fondant Potato & Parsnip Puree
& Red Wine Reduction
- ROAST PUMPKIN GNOCCHI (V) (N)** 14
Sage & Confit Shallot Cream
& Hazelnut Parsley Crumb
Perfect Pairing Pinot Grigio Montevento
- ROOT VEGETABLE
MASSAMAN CURRY (V)** 14.5
Wild Basmati Rice, Spiced Onion Salsa
& Coriander Naan
- 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