## **Starters**

#### Salt & pepper squid

Hand cut squid lightly dusted in our own mix of crushed black pepper and sea salt, flour, served on a bed of baby gem lettuce & our home-made spicy sweet chili sauce. £7.95

#### **Battered** prawns

served with our home-made spicy sweet chilli sauce on a bed of crisp lettuce. £8.95

#### Teriyaki Beef

24-hour slow cooked Scotch Beef, pickled Modi, wasabi & teriyaki sauce £8.95

#### Prawn Cocktail

in our creamy homemade Marie Rose Sauce, Crisp Lettuce, Cucumber & Tomato  $\pounds 6.95$ 

#### Pan seared King Scallops.

served in there half shell with sesame, spring onion, coriander & soy dressing  $\pounds 13.50$ 

#### Moules mariniere

Fresh Shetland mussels served in their shells with our creamy white wine sauce  $\pounds 9.50$ 

#### Asian Chicken wings

Fresh chicken wings deep fried in breadcrumbs & garnished with garlic, ginger, chilli, spring onions & a red wine vinaigrette  $$\pm 8.95$ 

## Mango, Chilli & lime, Prawns

Pan seared prawns with fresh mango, chilli & lime salsa £8.95

# Fish Dishes

#### Battered Peterhead Cod

Fresh succulent Peterhead cod loin fried in our crispy batter, served with triple cooked chips, Tartar sauce & a wedge of lemon.

£15.95

#### Grilled Peterhead Cod

Fresh succulent grilled Peterhead cod loin, served with one choice of sides. £15.95

#### **Battered Skate**

Fresh Skate Wing fried in our crispy batter, served with triple cooked chips, Tartar sauce & a wedge of lemon. £15.95

#### **Grilled Skate**

Fresh skate wing grilled with a shrimp & caper butter served with a chose of one side £15.95

#### Moules mariniere

Fresh Shetland mussels served in their shells with our creamy white wine sauce £14.95

#### Lobster Prawn, mac & cheese

Macaroni pasta, fresh Lobster & prawns baked in a shellfish & cheddar cheese sauce, black truffle oil & a crumb and brie top £15.95

#### Lobster

freshly cooked lobster grilled with our homemade garlic & herb butter 650g whole £29..95...half £14.95

#### Lobster Roll

half of grilled lobster served in a brioche roll with salad & mayo  $\pounds 16.95$ 

#### The No 10 Signature seafood boil

Fresh mussels, clams, prawns, corn on the cob, new potatoes, and samphire, served in garlic & herb butter.

1 person £21.95

2 person £42.95

#### Add Extras

King Scallop in half shell £4.50 each. - Lobster whole £29.95 / half £14.95-300g, Spider crab claws £13.00 – king Prawns £2.50 each

## **Meat Dishes**

## Sirloin Steak

our succulent 12oz Scottish Aberdeen angus sirloin steak served with café de Paris butter portobello mushroom & red wine jus £27.00

## Add some Surf to your Turf

King Scallop in half shell £4.50 each. - Lobster whole £29.95 / half £14.95-300g, Spider crab claws £13.00 – king Prawns £2.50 each

### Teriyaki Beef

Our 24-hour slow cooked Scotch Beef, pickled Modi, wasabi & teriyaki sauce £16.95

#### Salt beef burger

Our Succulent Homemade 24 hour slow cooked Scottish Beef brisket Served in a seeded bun with mustard, mayo & pickles £14.95

## Cajun Chicken Burger

Marinated fresh chicken breast, with baby gem lettuce, sour cream and chives, grilled smoked cheddar in a grilled brioche bun, £14.95

# **Sides**

Tripple cooked Chips

£4.00

Fries

£3.50

Sweet potato fries

£3.95

Corn on the cob

£2.50

Mixed Salad

£3.95

Red wine jus

£2.95

Roasted New potatoes

£3.95

Broccoli

(Steamed & garnished with chilli & parmesan)

£4.50

Fresh baked baguette £2.50

Add parmesan & truffle to any of above £1.80.

# **Homemade Deserts**

Raspberry Pavlova £8,95 Strawberry cheesecake £8.95

Chocolate brownie £7.95 Ice Cream selection £5.00

The Trio

(Chocolate brownie, raspberry pavlova & strawberry cheesecake)

£10.95