

A la carte menu

All menus may be subject to change without prior notice

Cold Starters

Oysters,

please ask your server for today's selection
Each - £2.50 6 - £14.50 12 - £28.00

Lobster & Prawn cocktail

Crisp lettuce, Pickled Cucumber, Tomato in our homemade rose Marie sauce
£14.95

Prawn Cocktail

in our creamy homemade Marie Rose Sauce, Crisp Lettuce, Cucumber & Tomato
£8.95

Goat cheese & Beetroot salad

Grilled goats cheese served with fresh beetroot with salsa Verde
£8.95

Pickled Herring

Pickled Orkney herrings with pickled onions & crème fraiche
£8.95

Hot Starters

Soft shell crab

Lightly battered soft shell crab with citrus aioli
£9.95

Fried Cockles

Lightly battered Norfolk coast cockles with garlic aioli
£8.95

Calamari

Lightly battered, baby gem lettuce. & a garlic mayo dip
£8.95

Fish Soup

Homemade fish soup, with crab, cod, haddock, prawns in a bouillabaisse
£8.95

King Scallops.

Three fresh Shetland scallops baked in their shells with thermidor sauce
£14.95

Sticky Beef

fried Crispy sweet chilli strips of sirloin of beef
£9.95

Teriyaki Beef

our 24-hour slow cooked Scotch Beef, pickled Modi, wasabi & teriyaki sauce
£9.95

Tempura prawns

served with our home-made sweet chilli sauce on a bed of crisp lettuce.
£9.95

Moules à la Marinière Starter

Fresh Shetland mussels served in their shells in a creamy champagne sauce
£9.95

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Fish dishes

The N10 seafood boil

Potatoes, corn on the cob, white surf clams, whole baby squid, Shell on Tiger prawns, Queen scallops in their shells, fresh Shetland mussels in their shells, all served in our homemade garlic & herb butter

For 1 £39.95 For 2 £78.00

Add any Extras to above boils

King Scallop in half shell £4.50 each. —300g, Brown crab claws £13.00

*king Prawns £2.50 each - Garlic prawns 5 pcs £9.95 Whole 1 ½ lb Lobster £34.00 / Half Lobster £17.00,
Cajun spiced sauce £3.50*

1½ lb Lobster

freshly cooked lobster grilled with our homemade garlic & herb butter or thermidor sauce

whole Lobster £34.00 / half Lobster £17.00

Lobster Roll

½ of fresh lobster served in a brioche bun with lettuce & mayo

£19.95

Homemade Fish pie

fresh Cod, smoked haddock, salmon & king prawn in our creamy sauce & a topping of mashed potato

£17.95

Baked Hake

fresh fillet of hake with a onion & parmesan crumb in a white wine sauce

£19.95

Moules à la Marinière

Fresh Shetland mussels served in their shells in a creamy champagne sauce

£17.95

Battered Peterhead Cod

Fresh Peterhead cod loin fried in our crispy batter, Tartar sauce & a wedge of lemon

£19.95

Grilled Peterhead Cod

Fresh succulent grilled Peterhead cod loin,.

£19.95

Battered Skate

Fresh Skate fried in our crispy batter, served with, Tartar sauce

£17.95

Grilled Skate

Fresh skate grilled with a shrimp & caper butter

£17.95

Sea Bass

Pan seared wild sea bass with a Asian broth & bok choy

£18.95

Lobster Prawn, mac & cheese

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

£17.95

Fish Stew

*Homemade fresh fish stew with a crab & Lobster bouillabaisse,
fresh mussels in their shells, king prawns & squid*

£17.95

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Meat Dishes

Sirloin Steak

*A prime succulent 12oz Scottish sirloin steak, served Chrisp baby gem lettuce & peppercorn sauce
£27.00*

Add some Surf to your Turf

*King Scallop in half shell £4.50 each. – whole 1½ lb Lobster £32.00 / half Lobster £16.00-
Tiger Prawns £2.50 each - Brown crab claws £13.00*

Steak & ale pudding

*Homemade steak & ale suet pudding
£17.95*

Teriyaki Beef

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

The Essex Burger

*our home-made seasoned scotch beef patty served in a brioche bun with crisp lettuce, onions and cheddar cheese
£14.95*

Salads & Pastas

Mac & cheese

*Macaroni, baked in a homemade cheese sauce with a crumb top.
£9.95*

The No10 House salad

*Prawns, roasted cashew nuts, crumbed stilton cheese, crispy bacon, sun dried tomatoes,
crisp salad and our house dressing
£14.95*

Side

<i>Tripple cooked Chip</i>	<i>£4.50</i>
<i>Sweet Potato Fries</i>	<i>£4.50</i>
<i>French Fries</i>	<i>£3.50</i>
<i>Homemade hash browns</i>	<i>£4.95</i>
<i>Mixed Salad</i>	<i>£4.50</i>
<i>Tender stem broccoli with garlic aioli & crispy onions</i>	<i>£4.95</i>
<i>Creamed spinach</i>	<i>£4.95</i>
<i>Mixed seasonal veg</i>	<i>£4.95</i>
<i>Tomato, red onion & parmesan salad</i>	<i>£4.50</i>
<i>Fresh bread & butter</i>	<i>£3.50</i>
<i>Red wine jus</i>	<i>£2.95</i>
<i>Garden peas & mint butter</i>	<i>£2.95</i>

Add parmesan & truffle to any of above £1.95

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Homemade Desserts

Savory baked pear

served with gorgonzola cheese, walnut, cranberry & honey
£9.95

Red velvet cake with crème Brulé

served with raspberry berry sauce
£9.95

Strawberry pavlova

homemade pavlova with fresh Chantilly cream, fresh strawberries & strawberry coulis,
£8.95

Chocolate mousse cake

white & dark chocolate mousse with honey biscuit, raspberry sauce & ice cream
£9.95

Vannilla cake with strawberries

served with white chocolate sauce
£9.95