



For the table

Sourdough & Netherend sea salted butter - £4

Gordal olives - £4 | Spanish almonds - £4

To begin

Sweet potato soup - £7

Amaretto cream, croutons (v, pb without cream)

Chicken liver parfait - £8

Grilled sourdough, port & red onion chutney

Crispy bolognese & Parmesan arancini - £8.5

Madeira & black truffle mayo

Wild mushroom fricassee - £8

Grilled sourdough (pb)

Crispy pork shoulder croquettes - £8.5

Apple & kohlrabi salad

Salt cured mackerel - £8

Beetroot relish, dill oil (gif)

White crab quenelle - £9.5

Rye bread, crème fraîche

To follow

Roast turkey breast - £21

Triple cooked potato, cranberry & walnut stuffing, bacon & onion sprouts, honey-glazed carrots, braised red cabbage & gravy (gif)

Festive spiced nut & cranberry Wellington - £18

Triple cooked potato, onion sprouts, carrots, braised red cabbage & gravy (pb)

Smoked paprika roasted butternut squash - £17

Chargrilled artichoke hearts, winter spiced tomato fondue, tenderstem broccoli, pine nut honeycomb (v, gif)

12-hour braised beef shin - £19

Creamy mash, winter vegetables, red wine jus

Pan fried salmon - £21

Crispy potatoes, spinach & fennel, Prosecco & herb sauce (gif)

Pan fried cod - £22

Sauté potatoes, chargrilled tenderstem broccoli, chicory, garlic butter emulsion (gif)

Chargrilled chicken breast - £17

Skinny fries, seasonal greens, garlic butter (gif)



Ten Degrees beef burger - £17

Smoked streaky bacon, Caerphilly cheese, baby gem, pickled cucumber, crispy onions
Served with skinny fries & BBQ sauce (+£1 Ten Degrees fries)

Steaks

28-day dry aged beef from Douglas Willis Master Butcher

All served with skinny fries or loaded fire-roasted baked potato,
rarebit portobello & watercress

8oz 28-day dry aged flat iron - £18

Rich flavour, firmer texture and extremely lean, hand carved by the chef. Recommended medium

100z 28-day dry aged rib eye - £28

Rich buttery flavour and tender texture with excellent marbling of fat. Recommended medium

8oz 28-day dry aged fillet - £31.5

The most tender and premium cut, lean and rich. Recommended medium rare

Ten Degrees Butcher's Block - £89 (for two to share)

1 x 8oz fillet, 1 x 100z rib eye, 1 x 8oz flat iron, pork shoulder croquettes,
2 x skinny fries, 2 x portobello rarebit, 2 x steak sauce, 1 x side

Steak sauces - £3

Peppercorn (gif) | Red wine dripping (gif) | Garlic butter (gif) | Jim Beam BBQ (gif)

Sides

Grilled garlic focaccia - £4 (v)

Add cheese +£1

Macaroni cheese with
crispy onions & chives - £5 (v)

Seasonal greens - £4 (pb, gif)

Olive oil, sea salt

New potatoes - £4 (gif)

Garlic butter

Fire roasted baked potato
with sour cream, chives
& crispy onions - £5 (gif)

Triple cooked potatoes - £4 (gif)

Skinny fries - £4 (gif)

Ten Degrees fries - £5 (gif)

Sea salt, Parmesan & triple mustard mayo

Pigs in blankets - £5

Celebrating a Special Event?

Ask us about our fantastic range of Champagnes, sparkling wines
& cocktail trees delivered with complementary sparklers!

We are a fresh food restaurant & food is cooked to order. Most dishes can be changed or modified to cater for dietary requirements, please speak to your server for more details. Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed & we cannot guarantee the total absence of allergens. All prices are inclusive of VAT. A 10% discretionary service charge is added to all bills.