

For the table

Sourdough & Netherend sea salted butter - £4

Gordal olives - £4 | Spanish almonds - £4

To begin

Spiced celeriac soup - £7

Onion bhaji, coriander oil (pb)

Beef & marmite croquettes - £8

Black garlic, cavolo nero

Crispy chicken satay - £8

Smoked almonds, chilli oil

BBQ Welsh pork belly - £8.5

Trio of onions

Pan seared scallops - £12

Parsnip purée, parsnips crisps, chorizo (gif)

Mushroom & soy parfait - £7

Rye bread crisps, pickled shallots (v)

Pan fried salmon fillet - £9

Thai green curry, crispy kale, coriander oil (gif)

To follow

Chargrilled chicken breast - £17

Bubble & squeak jacket potato, tarragon velouté (gif)

Wild mushroom tagliatelle - £15

Mushroom & roasted garlic cream, crispy onions, chestnuts (v)

Add chargrilled chicken +£4

12-hour braised beef shin - £19

Roasted white onion, brown butter mash

Pan fried sea bass - £22

Posh hash brown, roasted cauliflower, samphire, apple salsa (gif)

Miso glazed aubergine - £16

Crispy savoy cabbage, oyster mushrooms, tenderstem broccoli, crispy chilli (pb)

Pan fried cod - £21

Seafood chowder, braised fennel, new potatoes (gif)

Brecon lamb rump - £24

Celeriac & potato rosti, apricot gel, tenderstem broccoli, cumin jus (gif)

Burgers

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)

Chicken & chorizo burger - £16

House-made chicken & chorizo pattie. garlic aioli, baby gem, pickled cucumber
Served with skinny fries

Steaks

28-day dry aged beef from Douglas Willis Master Butcher

All served with triple cooked chips 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, beef & marmite croquettes,
2 x triple cooked chips, 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

Sides

Grilled garlic focaccia - £4 (v)

Add cheese +£1

Macaroni cheese with crispy onions & chives - £5

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 chips - £4 (gif)

Skinny fries - £4 (gif)

Ten Degrees fries - £5 (gif)

Sea salt, Parmesan & triple mustard mayo

Celebrating a Special Event?

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