

For the table

Sourdough & Netherend sea salted butter - £4

Gordal olives - £4 | Spanish almonds - £4

To begin

Parsnip soup - £7.5

Spiced bacon crumb, steamed bun, parsnip butter

Spiced lamb croquettes - £8.5

Red pepper ketchup, pickled carrot

Crispy fried chicken wings - £8

BBQ glaze (gif)

Pork belly terrine - £8.5

Black pudding, apple

Pan seared scallops - £12

Peas, pak choi, wasabi (gif)

Wild mushroom tartlet - £8

Micro herb salad (pb)

Cauliflower cheese croquette - £7.5

Parmesan, pickled cauliflower (v)

To follow

Charred chicken satay - £18

Crispy new potatoes, cured carrot, mooli, pak choi (gif)

Roasted courgette & petits pois tagliatelle - £15

Rocket pesto, crispy onions (v)

Add chargrilled chicken +£4

Pan fried salmon - £22

Crispy potato terrine, green beans & almonds, garlic butter (gif)

Chargrilled Welsh pork chop - £17

Confit potato, tenderstem broccoli, caramelised apple, sage & onion stuffing

Roast celeriac - £16

Miso purée, shiitake mushrooms, shallots, mushroom broth (v, gif)

Ten Degrees fish & chips - £21

Slow cooked cod, crispy potato terrine, pea purée, crispy scraps, tartare sauce

Pan fried duck breast - £24

Beetroot, confit duck leg croquette, pink peppercorns

Burgers

The Big Moc burger - £17

Beef pattie, Moc sauce, Welsh Cheddar, shredded lettuce. Served with skinny fries

Crispy chicken burger - £16

Kimchi, mooli, crispy onions. 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,
confit garlic mushroom & 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, spiced lamb croquettes,
2 x triple cooked chips, 2 x confit garlic mushrooms, 2 x steak sauce, 1 x side

Steak sauces - £3

Peppercorn (gif) | Red wine dripping (gif) | Garlic butter (gif) | Cherry Coke BBQ (gif)

Sides

Grilled garlic focaccia - £4 (v)

Add cheese +£1

Truffle macaroni cheese - £5 (v)

Parmesan & crispy onions

Caesar salad - £5

Gem lettuce wedge, Caesar dressing, Parmesan

Seasonal greens - £4 (pb, gif)

Olive oil, sea salt

New potatoes - £4 (v, gif)

Garlic butter, caramelised onions

Hispi cabbage - £5

Blue cheese sauce, crispy onions, chives

Glazed carrots - £4 (pb, gif)

Smoked almonds, Maple syrup, cumin

Triple cooked chips - £4 (pb, gif)

Skinny fries - £4 (pb, 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!