



TEN DEGREES

AT MARKET STREET

Sunday Lunch

Served every Sunday, 12-3.30pm

1 course £18.95 | 2 courses £23.95 | 3 courses £27.95
(Starter & main only)

For the table

Sourdough & sea salted butter - £4 | Gordal olives - £4 | Spanish almonds - £4

To Start

Parsnip soup

Spiced bacon crumb, steamed bun, parsnip butter

Spiced lamb croquettes

Red pepper ketchup, pickled carrot

Wild mushroom tartlet

Micro herb salad (pb)

Sunday Roasts

All roasts are served with our famous sharing boards, loaded with crispy roast potatoes, Yorkshire puddings, seasonal vegetables, cauliflower cheese and bottomless gravy

Roast local chicken with leek gratin & stuffing

Sirloin of Usk Valley beef with horseradish sauce

Local pork belly with apple sauce

3 meat roast (Beef, pork & chicken) +£4 supplement

House-made vegetarian wellington and vegetarian gravy (pb)

Roast of the Week

Hay & ale leg of lamb with mint sauce +£4 supplement

(Limited availability)

Beer battered haddock & chips

Skinny fries, pea puree, tartar sauce & lemon

Sides

Roast potatoes - £3 | House-made stuffing - £3 | Yorkshire pudding - £2

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.