



TEN DEGREES

AT MARKET STREET

Mother's Day Evening Menu

3 courses - £35 per person

Served Sunday 10th March, 6.30-9pm (includes a gift for Mum)

To Start

Parsnip soup

Spiced bacon crumb, steamed bun, parsnip butter

Pork belly terrine

Celeriac remoulade, grilled sourdough

Smoked salmon confit

Pickled cucumber, grilled rye bread

Wild mushroom tartlet

Micro herb salad (pb)

To Follow

Charred chicken satay

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

Roasted courgette & petits pois tagliatelle

Rocket pesto, crispy onions (v)

Roast celeriac

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

Ten Degrees fish & chips

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

The Big Moc burger

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

8oz 28-day dry aged Douglas Willis flat iron steak

Served with triple cooked chips, confit garlic mushroom, watercress & peppercorn sauce

Upgrade to: 10oz rib eye +£9 supplement | 8oz fillet +£12 supplement

To Finish

Carrot cake

Cream cheese, candied walnuts (v)

"Bread & butter pudding"

Sourdough parfait, raisins, rum & raisin ice cream (v)

Warm cookie dough

Chocolate orange, vanilla ice cream, chocolate snow (v)

Lemon & thyme posset

Sweet pickle lemon (v, gif)

Ice cream & sorbets

Ask for today's flavours (v, gif)

Cheese plate

Caerphilly, Perl Las Blue, Perl Wen. Served with sourdough biscuits, fig chutney & grapes

A 10% discretionary service charge is added to all bills