



TEN DEGREES

AT MARKET STREET

For the table

Warm sourdough - £5.5 (v) | Gordal olives - £4.5 (pb) | Spanish almonds - £4.5 (pb)

To begin

Celeriac velouté (pb)

Puffed chickpeas, green oil, sourdough - £7.5

Crispy chicken satay

Smoked almonds, chilli oil - £8.5

Spiced lamb kebab (gif)

Tzatziki, mint, pickled chilli - £9

Beef croquettes

Tarragon, pickled shallots - £8

Root vegetable 'lasagna' (v|gif)

Parmesan, confit celeriac - £8

(vegan on request)

Chargrilled wild mushroom skewer (pb)

Soy, house pickles - £8

Ten Degrees Sharer

Beef croquettes, crispy satay chicken, chargrilled wild mushroom skewer,
warm sourdough & sea salted butter - £19

To follow

Chargrilled chicken breast (gif)

Confit potato, mushroom, leek, tarragon - £19

Market fish

Fondant potato, burnt leek, brown butter - £23

Wild mushroom risotto (v)

Spinach, Parmesan, crispy onions - £17 (vegan on request)

Add chargrilled chicken +£5

Duo of beef

8oz chargrilled flat iron steak,

beef shin cottage pie, roast carrot - £23.5

(Upgrade to 8oz 28-day dry aged fillet +£12)

Welsh lamb rump

Nduja braised hispi cabbage, stout, onion, red wine jus - £29

Pan fried cod (gif)

Crispy new potatoes, thai green sauce, kale, pak choi - £22

Roasted cauliflower steak (pb)

Creamed polenta, chimichurri, hazelnut - £17

Ten Degrees beef burger

Double beef patties, streaky bacon, cheese, house sauce.

Served with skinny fries - £18

Crispy chicken burger

Crispy fried chicken breast, home-made buffalo hot sauce, blue cheese.

Served with skinny fries - £17



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Signature Boards

Lamb Mixed Grill

Welsh lamb rump, spiced lamb kebab, lamb & mint sausage,
crispy new potatoes, roast carrot, house pickles

For one - £39 | For two - £78

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

1 x 8oz fillet, 1 x 10oz rib eye, 1 x 8oz flat iron, beef croquettes,
2 x triple cooked chips, 2 x confit garlic mushrooms,
slow cooked tomato, 2 x steak sauce, 1 x side - £95

Steaks

28-day dry aged beef from Douglas Willis Master Butcher

All served with triple cooked chips, confit garlic mushroom & slow cooked tomato

8oz 28-day dry aged flat iron (gif)

Rich flavour, firmer texture and extremely lean, hand carved by the chef - £21

10oz 28-day dry aged rib eye (gif)

Rich buttery flavour and tender texture with excellent marbling of fat - £30

8oz 28-day dry aged fillet (gif)

The most tender and premium cut, lean and rich - £32.5

Steak sauces (gif)

Peppercorn - £3 | Red wine dripping - £3 | Garlic butter - £3 | Chimichurri - £3

Sides

Grilled garlic focaccia - £4 (v)

Add cheese +£1

Truffle macaroni cheese - £5 (v)

Parmesan & crispy onions

House salad - £5 (v)

Green leaves, Caesar dressing,
Parmesan, croutons

Seasonal greens - £4 (pb|gif)

Garlic butter emulsion

Glazed carrots - £5 (pb|gif)

Smoked almonds, Maple syrup

Nduja braised Hispi cabbage - £5

Triple cooked chips - £4 (pb|gif)

Skinny fries - £4 (pb, gif)

Ten Degrees fries - £5 (gif)

Confit garlic, Parmesan

The 'Whole Potato' - £5 (v|gif)

Creamed mash potato,
crispy potato skins, chives