



TEN DEGREES

AT MARKET STREET

## While you decide

Warm sourdough - £5.5 (v) | Gordal olives - £4.5 (pb) | Spanish almonds - £4.5 (pb) | Hash brown (v) - £3 each

## To begin

Jerusalem artichoke & pink

peppercorn soup - £7.5

Served with warm focaccia (v)

Crispy chicken satay

Smoked almonds, chilli oil - £8.5

Spiced lamb kebab (gif)

Tzatziki, mint, pickled chilli - £9

Beef croquettes

Pickled wild garlic, wild garlic mayonnaise - £8

Pan fried scallops (gif)

Tomato, pomegranate, almond - £12

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

'Chicken Kiev'

Wild garlic, asparagus, pomme purée - £20  
(gif on request)

Pan fried salmon

Hasselback potato, spring vegetable fricassee, tartar sauce beurre blanc - £23

Wild mushroom risotto (v)

Spinach, Parmesan, crispy onions - £17 (vegan on request)  
Add chargrilled chicken +£5

Sirloin of Welsh Beef

Jerusalem artichoke, wild garlic pearl barley - £25

Duo of duck

Duck breast, duck leg spring roll, house-made hoisin, tenderstem broccoli, chard - £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

Juicy beef patty, 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

## 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

### 100z 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

## Signature Board

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

1 x 8oz fillet, 1 x 100z 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

## Sides

Grilled garlic focaccia - £4 (v)

Add cheese +£1

Triple cooked chips - £4 (pb|gif)

Truffle macaroni cheese - £5 (v)

Parmesan & crispy onions

Skinny fries - £4 (pb, gif)

House salad - £5 (v)

Green leaves, Caesar dressing,  
Parmesan, croutons

Ten Degrees fries - £5 (gif)

Confit garlic, Parmesan

Seasonal greens - £4 (pb|gif)

Garlic butter emulsion

The 'Whole Potato' - £5 (v|gif)

Creamed mash potato,  
crispy potato skins, chives

Glazed carrots - £5 (pb|gif)

Smoked almonds, Maple syrup