



TEN DEGREES

AT MARKET STREET

LARGE PARTY MENU: 10+ GUESTS

Starter & Main - 27.95pp

Starter, Main & Dessert - 31.95pp

(supplements apply to some items)

STARTERS

Roasted celeriac soup (v)
Mustard, chives, warm focaccia
(vegan on request)

Satay chicken
Spring onions, chilli, smoked almonds

Confit pork belly
Kimchi, oyster mushroom, pork broth

Beef croquettes
Black garlic, pickled shallots

Pan fried cod
Crumpet, warm tartar sauce

Beetroot & capers (pb)
Charcoal crackers

MAINS

Coq au vin (gif)
Potato terrine, mushroom, shallots

Wild mushroom &
pearl barley 'risotto'
Garlic, Parmesan (vegan on request)

Coronation cod (gif)
New potatoes, Brassicas

Welsh beef burger
Bacon jam, panko onion ring, sesame bun,
skinny fries

Chicken burger
Crispy chicken thigh, gochujang hot honey,
house pickles, skinny fries

8oz 28-day dry aged flat iron (gif) +5
Served with skinny fries, confit garlic mushroom
& peppercorn sauce

10oz ribeye +12 | 8oz fillet +15

DESSERTS

Monkey bread (v)
Salted caramel, banana

Sticky toffee pudding (v)
Miso butterscotch, vanilla ice cream

Chocolate brownie
knickerbocker glory (v)

Ice Cream & Sorbets (v | gif)
3 scoops. Please ask for today's flavours
(Sorbets - pb)

(v) vegetarian | (pb) plant based | (gif) gluten ingredient free

SIDES

Triple cooked chips (pb | gif) 5 | Koffman fries (pb | gif) 4 | New potatoes, 'beans & cheese' 5 | Boulangère potatoes 5
Confit garlic mushrooms 5 | Carrot, cumin maple, smoked almonds (pb) 5 | Tenderstem broccoli, bacon vinaigrette 5
Truffle mac & cheese (v) 5 | Confit garlic focaccia (v) 4 Add cheese +1

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.