



TEN DEGREES

AT MARKET STREET

MOTHER'S DAY DINNER MENU

Served Sunday 15th March, 6.30-9pm (includes a gift for mum)

3 COURSES - £39 per person

TO START

Leek & potato soup (v)
Confit leek, focaccia (gif | pb on request)

12-hour braised beef shin "lasagna"
Celeriac, Parmesan

Smoked mackerel rilette
Horseradish, buttermilk, herb crackers

TO FOLLOW

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, cheese, sesame bun, skinny fries

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

8oz 28-day dry aged flat iron (gif)
Served with skinny fries, confit garlic mushroom & peppercorn sauce
10oz ribeye +12 | 8oz fillet +15

TO FINISH

Chocolate brownie, salted caramel, popcorn
Sticky toffee pudding, miso butterscotch, vanilla
Apple crumble, almond, crème anglaise