



TEN DEGREES
AT MARKET STREET

DINNER

Wednesday - Saturday: from 5.30pm, last seating 9.30pm
Sunday: from 6pm, last seating 9pm

For the table

Warm sourdough, sea salted butter, Cabernet Sauvignon vinegar - £5 (v)
Gordal olives - £4 | Spanish almonds - £4 (pb)

To begin

Pea & asparagus soup - £7
Prosciutto, steamed bun (vegan on request)

Crispy fried chicken - £8 (gif)
Sesame, soy & ginger, honey glaze

Nduja Scotch egg - £8.5
Pickled shallots, apple purée, thyme

Heritage tomato salad - £8 (v)
Crispy basil, focaccia croutons, whipped feta, basil oil (vegan on request)

Smoked duck breast - £12 (gif)
Sesame & soy, Asian slaw

Crispy bolognese & Parmesan arancini - £8
Rocket, Madeira & black truffle mayo

Flamed mussels - £8.5 (gif)
Hot sauce, garlic, chives

To follow

Truffle chicken - £19 (gif)
Hash brown, asparagus, pesto cream cheese, truffle sauce

Confit tomato & garlic cream tagliatelle - £16 (v)
Crispy basil, pesto, crispy onions
Add chargrilled chicken +£4

28-day dry aged fillet of beef - £36
Pomme purée, hispi cabbage, onion purée, crispy onions, red wine jus

Welsh lamb rump - £26 (gif)
Sweet potato fondant, baby vegetables, aubergine purée, kale, lamb jus

Roasted cod - £21 (gif)
Butter beans, summer vegetable casserole, herb purée

Moroccan tart - £17 (v)
Harissa summer roasted vegetables, goat's cheese, pomegranate (vegan on request)

Baked lemon sole - £23 (gif)
Parmesan polenta, tenderstem broccoli, soubise sauce

Porchetta - £19.5 (gif)
Pork belly, fennel, apple, rhubarb & capers salad, honey & mustard glaze, puffed crackling



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Burgers

The Big Moc burger - £17.5

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

Crispy chicken burger - £16.5

Kimchi, mooli, crispy onions. Served with skinny fries

Steaks

28-day dry aged beef from Douglas Willis Master Butcher

All served with triple cooked chips, confit garlic mushroom,
roasted cherry tomatoes on the vine & watercress

8oz 28-day dry aged flat iron - £19 (gif)

Rich flavour, firmer texture and extremely lean, hand carved by the chef. Recommended medium

100z 28-day dry aged rib eye - £29 (gif)

Rich buttery flavour and tender texture with excellent marbling of fat. Recommended medium

8oz 28-day dry aged fillet - £32 (gif)

The most tender and premium cut, lean and rich. Recommended medium rare

Ten Degrees Butcher's Block - £89 (for two to share)

1 x 8oz fillet, 1 x 100z rib eye, 1 x 8oz flat iron, crispy arancini,
2 x triple cooked chips, 2 x confit garlic mushrooms, 2 x steak sauce, 1 x side

Steak sauces - £3

Peppercorn (gif) | Red wine dripping (gif) | Garlic butter (gif) | BBQ slap sauce (gif)

Sides

Grilled garlic focaccia - £4 (v)

Add cheese +£1

Hispi cabbage - £5

Blue cheese sauce, crispy onions, chives

Truffle macaroni cheese - £5 (v)

Parmesan & crispy onions

Glazed carrots - £4 (pb, gif)

Smoked almonds, Maple syrup, cumin

Caesar salad - £5

Gem lettuce wedge, Caesar dressing, Parmesan

Triple cooked chips - £4 (pb, gif)

Seasonal greens - £4 (pb, gif)

Olive oil, sea salt

Skinny fries - £4 (pb, gif)

Pomme purée - £4 (v, gif)

Buttery mashed potato

Ten Degrees fries - £5 (gif)

Sea salt, Parmesan & triple mustard mayo

Celebrating a Special Event?

Ask us about our fantastic range of Champagnes, sparkling wines
& cocktail trees delivered with complementary sparklers!