



TEN DEGREES

AT MARKET STREET

Large party packages: 10+ people

Starter & Main (option to purchase dessert on the night) - £24pp

Starter, Main & Dessert - £29pp

(supplements apply to some items)

To begin

Pea & asparagus soup

Prosciutto, steamed bun (vegan on request)

Crispy fried chicken (gif)

Sesame, soy & ginger, honey glaze

Nduja Scotch egg

Pickled shallots, apple purée, thyme

Heritage tomato salad (v)

Crispy basil, focaccia croutons, whipped feta, basil oil (vegan on request)

Crispy bolognese & Parmesan arancini

Rocket, Madeira & black truffle mayo

Flamed mussels (gif)

Hot sauce, garlic, chives

To follow

Truffle chicken (gif)

Hash brown, asparagus, pesto cream cheese, truffle sauce

Confit tomato & garlic cream tagliatelle (v)

Crispy basil, pesto, crispy onions

Roasted cod (gif)

Butter beans, summer vegetable casserole, herb purée

Moroccan tart (v)

Harissa summer roasted vegetables, goat's cheese, pomegranate (vegan on request)

Porchetta (gif)

Pork belly, fennel, apple, rhubarb & capers salad, honey & mustard glaze, puffed crackling

The Big Moc burger

Beef pattie, Moc sauce, Welsh Cheddar, shredded lettuce

Served with skinny fries

The CFC burger

Caerphilly fried chicken, beetroot slaw, shredded lettuce

Served with skinny fries

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

Served with triple cooked chips, confit garlic mushroom, roasted cherry tomatoes, watercress & peppercorn sauce



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To follow continued

10oz 28-day dry aged rib eye +£12 supplement

Served with triple cooked chips, confit garlic mushroom, roasted cherry tomatoes, watercress & peppercorn sauce

8oz 28-day dry aged fillet +£15 supplement

Served with triple cooked chips, confit garlic mushroom, roasted cherry tomatoes, watercress & peppercorn sauce

To finish

Banana Parfait (v)

Miso caramel, crispy banana skin

Warm Chocolate Brownie (v)

Miso caramel, Jake's vanilla ice cream

Espresso Martini Trifle

Chocolate sponge, crème pâtissière, coffee jelly (v)

Strawberry Cheesecake (v)

Shortbread biscuit, fresh strawberries

White Chocolate Cremeux

Hazelnut, crispy waffle

Ice Cream & Sorbets (v, gif)

3 scoops. Please ask for today's flavours (Sorbets - pb)

Vegan dessert of the day available on request

Sides

Grilled garlic focaccia - £4 (v)

Add cheese +£1

Truffle macaroni cheese - £5 (v)

Parmesan & crispy onions

Caesar salad - £5

Gem lettuce wedge, Caesar dressing, Parmesan

Seasonal greens - £4 (pb, gif)

Olive oil, sea salt

Pomme purée - £4 (v, gif)

Buttery mashed potato

Hispi cabbage - £5

Blue cheese sauce, crispy onions, chives

Glazed carrots - £4 (pb, gif)

Smoked almonds, Maple syrup, cumin

Triple cooked chips - £4 (pb, gif)

Skinny fries - £4 (pb, gif)

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!

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.