



Sourdough & Netherend sea salted butter

Gordal olives | Spanish almonds

### To begin

Cauliflower & chestnut soup (pb)

Hazelnut crumb, grilled focaccia

Chicken liver parfait

Red onion chutney, port jelly, grilled sourdough

Crispy bolognese & Parmesan arancini

Rocket, Madeira & black truffle mayo

Wild mushroom fricassee (pb)

Grilled sourdough

Crispy fried chicken (gif)

Winter leaves, rosemary & garlic mayo

Smoked salmon rilette

Rye bread, pickled cucumber

Duo of duck (gif)

Crispy duck leg, warm duck breast, orange, Madeira glaze, chicory

### To follow

Roast turkey breast (gif)

Triple cooked potato, cranberry & walnut stuffing, bacon & onion sprouts, honey-glazed carrots, braised red cabbage & gravy

Festive spiced nut & cranberry Wellington (pb)

Triple cooked potato, onion sprouts, carrots, braised red cabbage & vegetarian gravy

12-hour braised beef shin

Creamy mash, winter vegetables, red wine jus

Pan fried salmon (gif)

Crispy potatoes, spinach & fennel, Prosecco & herb sauce

Winter spiced roasted caponata (v)

Butternut squash, roasted cauliflower & red pepper, apple, dried cranberry & sprout salad, gremolata (gif/pb on request)

Pan fried venison

Potato pave, braised leeks, roasted quince purée, crispy onions, red wine jus

Chargrilled chicken breast (gif)

Skinny fries, seasonal greens, garlic butter



## Burger

### Ten Degrees burger

2 smashed beef patties, smoked streaky bacon, Caerphilly cheese, baby gem, pickled cucumber, crispy onions. Served with skinny fries & BBQ sauce

## Steaks

### 28-day dry aged beef from Douglas Willis Master Butcher

All served with skinny fries, confit garlic mushroom, slow cooked tomato & watercress

#### 8oz 28-day dry aged flat iron

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

#### 100z 28-day dry aged rib eye

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

#### 8oz 28-day dry aged fillet

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

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

1 x 8oz fillet, 1 x 100z rib eye, 1 x 8oz flat iron, crispy arancini, 2 x skinny fries, 2 x confit garlic mushrooms, slow cooked tomato, 2 x steak sauce, 1 x side

## Steak sauces

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

## Sides

### Grilled garlic focaccia (v)

Add cheese +£1

### Pomme purée (v, gif)

Buttery mashed potato

### Truffle macaroni cheese (v)

Parmesan & crispy onions

### Triple cooked potatoes (gif)

### Skinny fries (gif)

### Seasonal greens (pb, gif)

Olive oil, sea salt

### Ten Degrees fries (gif)

Sea salt, Parmesan & triple mustard mayo

### New potatoes (gif)

Garlic butter

### Pigs in blankets

## 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.